

"THE RARE BOOK OF RECIPES." By Lady Glenconner and Jessie E. Dunbar.

COUNTRY LIFE

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COUNTRY LIFE

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SATURDAY, APRIL 20th, 1918.

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CONTENTS

	PAGE
Our Frontispiece: The Hon. Mrs. McNaughton	375, 376
Civilian Backs to the Wall. (Leader)	376
Country Notes	377
Buds, by John Drinkwater	377
A Soul Looking Upon Earth Says, by Anne F. Brown	378
The Rare Book of Recipes, compiled by Lady Glenconner and Jessie E. Dunbar	379
The Farmer and His Servants	381
Vitamines: A Neglected Food Factor, by Herbert W. Horwill	382
The Art of Louisa Lady Waterford, by Campbell Dodgson. (Illustrated)	383
Country Home: Allington Castle.—I, by Sir Martin Conway. (Illustrated)	386
In the Garden	391
Literature	392
Christianity and Immortality (Vernon F. Storr, M.A.)	393
Correspondence	393
Enforcing a Sporting Tenancy During the War; The Profits of Farming (Vernon Walney); Homing Pigeons; The Hope of Immortality (Edward Lewis); The American Eagle on St. Paul's (J. Landjeur Lucas); Meat for Dogs; Buttermilk Cheese (M. Goodchild and Alice M. Porter); A Word to Place (W. J. Garnett); Preserving Vegetables and Fruit; Indian Snapshots; Ra's (Princess Sophia A. Dulcep Singh); Elecampane; The Mulberry Trees of James I. (Anne Taylor); America and England	xxxiv.
The Protection of Buildings from Damp. (Illustrated)	xxxvi.
The Automobile World. (Illustrated)	xl.
Machinery Notes for Modern Farmers, by Ploughshare. (Illustrated)	xiv.
Modes and Moods. (Illustrated)	xiv.

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CIVILIAN BACKS TO THE WALL

AS was to be expected, the country has loyally accepted the decision of the Government to put all available man-power into the fighting line. It is recognised that Great Britain is doing no more than her enemies. German men of fifty were called up long ago. What remains is for the civilian to recognise the effect of doing so and brace himself to meet the situation with the same resolution as the soldiers. Its gravity only stiffens resolution. Broadly speaking, men of fifty or thereabouts include the directing commercial brains of the country. At the time when a man has reached this stage in the pilgrimage of life he has made the spoon or spoiled the horn. In the former case the

man of fifty, if working for himself, has made a place in the world. He has established a business or has attained a secure professional position. Without perceptible loss of energy or driving power he has gathered experience and has matured the knowledge and wisdom absence of which forms the handicap of youth. To abstract such members from the community is, then, no light matter. It means taking the best of the masters, directors, heads of departments and managers from the army of commerce and the cream of the professional classes. At a first glance the blow may appear irreparable—almost fatal. Nothing that can be put forward will seriously diminish its gravity. In dealing with the realities of the position it would be criminal not to recognise the full meaning of the action. Still less would it be fair to minimise the greatness of the demand made upon the men themselves. It must spell loss and ruin to many who are the pioneers of their own fortunes. When a youngster of twenty-three goes to the war he, like every other soldier, risks his life, but he has the consolation of knowing that, should he win through without loss of life or limb, he can make a fresh beginning in civil life with such assets in his favour as youth, energy and added experience. But the man of fifty knows that, added to the duration of the war, a considerable time after its conclusion will be required for demobilisation, so that on his return he may find the old livelihood gone and so many years added to his age that he will not be very fit to begin again at the bottom of the ladder with any hope of mounting more than the first rung or two.

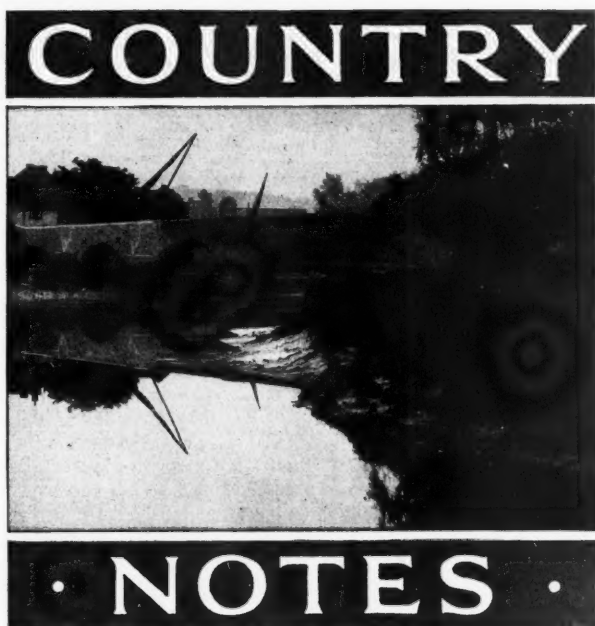
Nevertheless, it is not in a spirit of gloom, but hope, that we state the case unflinchingly. No one believes for a moment that Sir Douglas Haig will face the military situation less resolutely because he has told his soldiers that they are in a tight corner from which they can hope to emerge successfully only if they set their backs to the wall with grim determination to hold the enemy or fall at their posts. He knows how often in the past difficulties that appeared insuperable have been surmounted by the spirit of a stubborn and unquerable race.

If the civilian population wishes to live up to the Army tradition it must accept the message of the Field-Marshal as meant for the home-dwellers as much as the men in the field. They will then recognise that necessity has no law and give freely the man-power required. No moment this for haggling or bargains. The Empire has need of all its men and they must go. In our opinion the House of Commons set a very bad example to the nation by claiming exemption for its Members. A politician could be at least as easily spared as a leader of industry. Yet the citizen has to remember that he must achieve his own salvation and not be induced to go astray simply because a political body has failed to take an enlightened and unselfish view of its responsibilities. For him the problem is to keep the business of the country going in the absence of so many of its natural leaders. He has to look to the future, and when the men come back from the front it would be a poor thing to tell them that the work in which they had been previously engaged had failed because those at home were paralysed with anxiety. No, the civilian left must recognise that the commercial future is in his keeping. Let him not be dismayed if, on looking round, he finds the forces at his disposal to be few and weak as compared with what they were in peace time. Offices may have to be manned to a greater extent than ever with women and girls, patriachs who should rest and cripples and infirm, scarcely fit to leave the hospital. No more fruitful lesson has been taught by the war than the possibility of achieving at a push great ends by slender means. The civilian left in charge, whatever his age, infirmity or other disqualification for military service, must put his back to the wall as stoutly as any soldier of them all, so that those who come back may rejoice to find that he has performed a miracle and kept our national patrimony and business enterprise at least alive and ready for expansion when uniforms are doffed and the fighters become again captains of industry.

Our Frontispiece

OUR frontispiece this week is a portrait of the Hon. Mrs. McNaughton, whose marriage to Captain John McNaughton, M.C., of the Canadian Highlanders, took place on April 4th. Mrs. McNaughton, before her marriage the Hon. Doris Kitson, is the third daughter of Lord and Lady Airedale.

•• It is particularly requested that no permissions to photograph houses, gardens or livestock on behalf of COUNTRY LIFE be granted except when direct application is made from the offices of the paper.



WHAT strikes one most about the discovery of the Emperor of Austria in a downright falsehood is the thoroughly organised hypocrisy with which Germany has been carrying on the war. No one can doubt that the best German opinion is the same as that of the Emperor Charles, namely, that justice demands the restitution of Alsace Lorraine to France and a thorough reparation for the wrong done to Belgium, a neutral country. A great deal of time has been wasted in arguing these matters, for it is always time wasted to argue against what is not said sincerely. It must now be evident to the meanest intelligence that when the war opened the Kaiser instructed his people to run, as the lawyers say, the argument that the German Empire was fighting defensively, that Sir Edward Grey and the country he represented was out for territorial plunder, that a plot had been hatched by King Edward VII for the isolation of Germany, that France and Russia had conspired to crush their German foes, and so on. In vulgar language the Kaiser must have said all these things with his tongue in his cheek. He himself did not and could not have believed in these allegations. No doubt the Emperor Charles did listen to the private conversation of his German friends, and with characteristic simplicity had blurted out what they knew to be a just solution of the difficulty with France. But the Kaiser keeps up the play to the last. He writes to his imperial ally in characteristic terms, saying he knew it was impossible that Charles should have said anything of the kind, and that the whole matter was a low invention of the enemy. It is only one more illustration showing that the Germans and their ruler understand only one argument, and that is the argument of force. Already President Wilson has come to that conclusion by another route. But it is being forced upon the whole of Europe and will be indelibly written in history.

AN almost inevitable sequel of the revelations about the Emperor's letter is the resignation of Count Czernin. No adequate reasons are given for it, but one can easily divine that the real cause was the divulgence of the Emperor's letter. There is no sin so unforgivable in a minister of an absolute monarch as leading him into a scrape from which he cannot emerge without discredit. Little compassion will be felt, however, for Count Czernin. He was no more successful than the Kaiser himself in impressing the outside world with any idea of his sincerity. His speeches on peace, for instance, have gone up and down in accordance with the vicissitudes of the war. He was all for President Wilson when fortune seemed to be against the Central Powers, but now, when a temporary and ruinously costly success has revitalised the hope of ultimate victory, he waters his early assurances to the last degree. We are sorry that this should have been the case, because neither this country nor the United States had any real quarrel with Austria. On the contrary, we have always hoped to live in peace and concord with that country. President Wilson was extremely reluctant to include Austria in his declaration of war, and in this country we would fain have avoided conflict, but the truth is that Austria was too closely bound to Germany, and that probably will be the undoing of the bond between

them in the end. Already it is known that there are great heartburnings in Vienna because the Prussians, with their usual greed and brutality, have seized upon everything in Russia which could be seized upon for themselves and have elbowed Austria out. These things are apparent now to the subjects of the Emperor Charles, and as time passes it will be more and more recognised that the astute William has used his neighbour only as the monkey used the cat—to get the chestnuts out of the fire.

THE Report of the Comptroller and Auditor-General recently made public goes to show how long a time it takes for sound business methods to become established in newly constituted and quickly growing organisations. We have all of us heard tales of contractors being paid twice over, and now we have the Auditor-General's statement that he has repeatedly taken up with the Ministry of Munitions the question of these errors. Notwithstanding the assurance that "steps were being taken" to guard against recurrence, overpayment continued to be made. He cites the case of a contractor who had been paid the sum of £111,362 10s. 11d. which he had previously received, and although he notified the Department of the error a further sum of £21,540 was issued to him, which he had also previously been paid. Even that is not the end of that particular ineptitude, for the contractor was actually in debt to the Department for a very considerable sum in respect of material supplied! Our own information all goes to show that the Department is ludicrously overstuffed, and that a wholly fictitious appearance of activity is given by deliberate supererogation which leads to, among other evil things, the payment of contractors twice over. And this is not the only Department in which men are falling over each other and making work. Lord Rothermere, in his remarkable letter to Colonel Faber, definitely states that the number of Staff Officers in the home organisation of the Flying Service is nearly as great as the number of active airmen on the fighting fronts.

BUDS.

The raining hour is done,
And, threaded on the bough,
The may-buds in the sun
Are shining emeralds now.

As transitory these
As things of April will,
Yet, trembling in the trees,
Is briefer beauty still.

For, flowering from the sky
Upon an April day,
Are silver buds that lie
Amid the buds of May.

The April emeralds now,
While thrushes fill the lane,
Are linked along the bough
With silver buds of rain.

And, straightly though to earth
The buds of silver slip,
The green buds keep the mirth
Of that companionship.

JOHN DRINKWATER.

THE wastage of man-power which such swollen organisations involve is not the only evil, though it is great enough to make it a scandal of the first magnitude. It means also a positive sapping of energy, as many a manufacturer can testify. Delays, obstructions and meaningless circumlocution stand in the way of the businesslike handling of affairs, and so it comes about that these overgrown departmental staffs, so far from promoting or assisting national industry, are hindering it at every turn. On top of all this and at a time when fathers and grandfathers are being taken for soldiers, Sir Auckland Geddes proudly declares in the House of Commons that the "com.," will be rigorously applied to the Government Departments in the case of all men under *twenty-five*, and this by way of a concession. The Commons have perceptibly stiffened since their reassembling, and it is greatly to be hoped that they will insist on a thorough weeding out of the men of military age. It will be hard to persuade the public they are any more indispensable than men of like age and fitness engaged in the productive work of industry. They will, however, and do, recognise that the public services must be carried on without any

loss of efficiency, and that allowance must be made for the immense difficulties which confront the Government. None will wish to belittle the amazing achievements of the Ministry of Munitions in particular. Nothing does more to put confidence into the heart of the fighting men than the knowledge that behind them is an unflagging, unfailing supply of guns and munitions. Our contention is that an immense deal of simplification is possible, and that a reduction of staff, so far from impairing efficiency, would go far to ensure co-ordination and despatch.

PROFESSOR STIRLING of the Food Survey Board made the satisfactory announcement on Saturday that in all probability we shall be able to tide over until the next harvest without rationing bread. In other belligerent countries bread was among the first articles to be rationed, and it is extraordinary that we should have been able to carry on without having recourse to strictly regulated diet, because this country more than any other depends for its cereal foodstuffs on imports. The difficulty was got over, first, by urging economy on the consumers, an appeal to which they made a very cordial response, and, in the second place, by increasing the bulk of flour by mixing with it meal made from a variety of materials other than wheat. The result, according to the Professor, is that the bread in palatability compares favourably with the white bread in use before the war, and is only 2 per cent. inferior to it in digestibility.

INDISPUTABLY good as is the exhortation addressed by Lord Chaplin and Lord Lambourne to farmers that they should make a great effort to get clear of rats, the difficulties in the way are enormous. During the spring agriculturists have given the fields such a cleaning as they have not had for a generation, but there is one part of their land which it has not been possible to deal with in this way, and that is the field hedgerow. Everywhere the farmer laments that owing to the pressure of other work he has not had the time nor the labour to cut his hedges; hence these are overgrown at the top and at the bottom, in too many cases, thick with weeds and brambles. In other words, they form a great refuge for the rats, which at this season of the year leave the barn and stackyard to become sojourners in the open, where they rear their young and riot in all kinds of destruction. In other circumstances it would be good counsel to hunt these hedgerows with dogs and ferrets for the purpose of extirpating the rat, but in these times the practicability of doing so is open to doubt.

NOTHING has been more freely debated of late than the question of tenure for allotment holders, and we are very glad to hear that Mr. Acland, M.P., has made a statement on the subject. He is Chairman of the Agricultural Organisation Society's Allotment Committee, and it is in that capacity that he gives his opinion. It is that "land occupied by allotment holders should not be diverted to other purposes except after it had been definitely proved to a Government official that it was required immediately for some other purpose of greater public necessity." This seems to strike the happy medium. Allotment holders, without exception, have obtained land on very favourable terms, terms that would not be considered commercial in any sense of the word, so that they have not acquired by money purchase any right to security of tenure. On the other hand, they have given their labour freely to producing fertility out of what was formerly barren, and have therefore created a value for the land which it did not previously possess. That is enough to entitle them to as much security of tenure as is guaranteed by the speech of Mr. Acland. They are not squatters who claim to sit for ever, but industrious men who have added considerably to the food resources of the country and are entitled to go on with their work until, as Mr. Acland says, the land is needed for some other purpose of greater public necessity.

OUR readers, we are sure, will give a hearty welcome to "The Rare Book of Recipes," of which the first instalment appears in this week's issue. Next to the war, food is the most important topic of the hour, and all of us are anxious to make the most of available resources. To do that it is necessary to know how to cook economically, and the majority of the recipes will, we imagine, be accepted by those who read them as real contributions to frugal living. At the same time, many of the recipes recommended are delicate and appetising. It is to be remembered that in war-time, as every other time, many different tastes and palates have to be catered for. The Spartan simplicity upon which

one thrives may be suicidal to another. In the multitude of counsellors, however, there is wisdom, and Lady Glenconner and Miss Jessie Dunbar, owing largely, no doubt, to their patriotic motives and particularly to their desire to benefit the Red Cross, to succeed in obtaining the help of an extremely brilliant list of contributors. They must know a very great deal about cookery who have nothing to learn from the directions placed before them in this preliminary chapter to what we think will prove to be a unique book of cookery.

AMONG the recipes to which we would like to direct particular attention is that of Lady Lodge for making groaty pudding. Our reason for singling it out is that this dish, made very nearly in the same way as Lady Lodge directs, has long been a favourite one with fishermen on the East Coast. They say that there is no other food which enables them to stand so well the work and weather incidental to their task. As proof of its sustaining quality they say that after a meal of it they can go on for twelve hours comfortably. Scottish ploughmen of the last century had an equal apprehension of the principle involved, which is that of using oatmeal or groats boiled, or otherwise prepared, in fat. The diet is not one for those who lead a sedentary life, but it is highly appreciated by such as have to do very hard work in the open air. It is also economical, and might well be recommended to field workers in the South of England, as oatmeal cooked in this way is much more sustaining than wheat flour.

A SOUL LOOKING UPON EARTH SAYS.

A Soul looking upon Earth says :
 " Look Lord, wilt Thou give back to me,
 When I, the spirit, drop my sin at last,
 Give back the body that once covered me,
 The flesh that sinned not ?
 For see, how when I left it upon Earth
 Free and uncommanded,
 How short a time it took to blossom forth
 In golden daffodils,
 To add its glistening moisture to the lake
 And greenness to her rushes ;
 How it rose, and sailed as mighty clouds
 What men call heaven,
 And was incorporate in the very air,
 And of the very earth itself,
 Its many coloured dusts, and divers rocks.
 Lord, wilt Thou give me back in time to come
 That crown of daffodils,
 That moisture for my brow
 And greenness for my heart ?
 Clothe me in gentle clouds that should be mine,
 Staunch, solid earth, and mystery of air ?
 Give back all this that once belonged to me ?
 This, that I wronged :
 For I am cold with loss."

ANNE F. BROWN.

A MOST interesting account of the great German guns which have been bombarding Paris was published in the *Morning Post* of Monday. The Havas Agency on the French front gives the information which has been obtained by the airmen of our Ally. They have been able to locate the artillery as being placed 1,500 mètres north-west of Crépy-en-Laonnais in a hollow by Mont Joie. The calibre of the guns is 210 millimètres, and their length 30 mètres, the breech being 10 mètres and the tube 20 mètres long. It seems to have been a fable that they were concealed in a tunnel or under concrete cover. They were simply hidden by a camouflage trellis covered with branches so as to resemble trees of the forest. They were brought up by rail from Laon. These details were established by photographs taken in the air. Various devices were adopted in order to conceal the whereabouts of the guns. When they were fired a vast cloud of artificial smoke was formed to conceal them, and they refrained for some time from firing at night lest their position might be shown by the flash. A further precaution was that when they were discharged a number of other big guns were fired off at the same time.

WE are sorry to have to keep the competitors waiting for the results of the COUNTRY LIFE Shooting Competitions. The announcement has been unavoidably delayed owing to the extension of the firing date, and will be made in our issue of May 4th.

THE RARE BOOK OF RECIPES

"The hellicat ne'er-do-weel!—to bring such a crew here, that will expect to find brandy as plenty as ditch-water, and he kenning sae absolutely the case in whilk we stand for the present!"—CALEB BALDERSTONE.

Compiled by Lady Glenconner and Jessie E. Dunbar.

THE origin of this book lay in the consciousness of many of us that, although much has been done, much remains to do. On every side lie opportunities of being useful, and the project before us kills two birds with one stone. A contribution to economical cookery is a service to the country at large, since it must lead to a conservation of the stores of food at disposal. Its effect is to induce people to make the fullest use of what they possess, and it was also thought that if those who have had leisure and ability to invent dishes suitable to the circumstances in which we are placed, and if those also who possess in their still-rooms old and valuable recipes which could either be used as they are or adapted to present needs, contributed of their best, the result might be a book that many would care to read. In the latter case profit would ensue, and this is to be devoted wholly to the Red Cross, an institution to which the nation owes an unparalleled debt of gratitude.

It will be seen even from this first instalment that the response to our invitation to contribute has been free and generous. Within the limits of a page and a half is given a fine variety of suggestions, each of which has been worked out practically. They are submitted in the hope that they will be found of service in the kitchen alike by those obliged to economise and those who recognise frugality as a national duty.

FOR THE DINNER TABLE.

COURGE LYONNAISE. (By Adeline Duchess of Bedford.)

Take one small marrow, peel and take out the seeds, cut it into pieces about an inch and a half long and half an inch thick, sprinkle them with one teaspoonful of salt and one tablespoonful of vinegar and let stand for five or six hours; then drain and wash the marrow and braise in a little good stock with one onion, a teaspoonful of castor sugar and a pinch of pepper until the marrow is cooked. Slice two large onions very fine and fry in oil until of a golden brown, drain the oil from them and lay on paper to take any oil that may drain from them. Prepare some good brown sauce, reduce one dessertspoonful of tarragon and one of chilli vinegar to one-third, add to sauce, strain the marrow from the stock, and add the prepared sauce. Strew the fried onions in just before serving and serve very hot.

This is an Hungarian recipe given to the tenth Duke of Bedford about 100 years ago by an Hungarian friend.

YORKSHIRE PUDDING WITHOUT EGGS.

Four ounces of flour, half a pint of milk, half a level teaspoonful of carbonate of soda. Sift the flour and carbonate of soda and mix together with half the milk. Beat well and allow to stand for an hour; then stir in the rest of the milk and add two teaspoonfuls of vinegar just before cooking.

COOKING APPLES WITHOUT SUGAR. (By Mrs. Ambrose McEvoy.)

Here are two or three recipes of my cook's own invention, quite cheap ones, which I have proved good for soups and for cooking apples without sugar.

Apples may be stewed or baked in a tart or pudding without sugar if the following plan is adopted: Take a couple of good sound beetroots, peel them, and place them in a saucepan with just enough water to cover. Boil slowly for two hours. Drain off the water, which will be a rich, bright red in colour, into a bowl and use this for tarts, puddings or stewing apples. The apples will be tinted a delicate pink and are really sweetened as though sugar had been used. Other fruit requires a little sugar when treated in this manner, but the proportion is comparatively small.

The beetroots, though drained of their colour, can be sliced and put into vinegar to be used as a pickle.

FISH IN ASPIC.

Take any kind of cold cooked fish, line small moulds with aspic jelly, one for each person and one over. Make the jelly by recipe given below. Boil one egg hard; when cold, rub through a wire sieve. Chop a little parsley very fine, decorate the moulds alternately with the egg and parsley, and put the fish in the centre, fill up with jelly and set in a cool place until required for table.

CHEAP RECIPE FOR ASPIC JELLY (Really Good).

An ounce of gelatine, one pint of cold water, one teaspoonful of salt, the juice of a lemon, the whites of two eggs, half a

teacupful of common vinegar, one dessertspoonful of tarragon vinegar. Mix all well together, heat over the fire until it comes to the boil, strain through a kitchen cloth, and it is then ready for use. Any jelly not required, if put into jars and tied down, will keep a considerable time and is always ready for use.

A GOOD CURRY (Indian Recipe).

Take the remains of cold cooked meat (fish or vegetables may be done in the same manner), three or four sliced onions, one large apple or stick of rhubarb or a few gooseberries, according to season, the juice of half a lemon, a dessertspoonful of curry powder, the same of flour, half a pint of water, or stock if at hand, one ounce of butter or the same of fat, one teaspoonful of crushed sugar and a little pounded mace. When about to send to table add a tablespoonful of good chutney. This recipe requires three hours' cooking. Keep it well stirred. Fry onions, apple, rhubarb or gooseberries a nice golden brown, add the other ingredients, and cook as above. Send to table in a nicely cooked border of rice.

TURNIP SOUP WITH SAGO.

Soak one and a half ounces of sago overnight, boil until soft four good-sized turnips, then mash them, melt in a stewpan one ounce of fat or dripping, add a small onion finely chopped, the sago and mashed turnip. Cook all together for a few minutes, but on no account allow them to brown. Now by degrees add one quart of stock, the water in which the turnips were cooked, any stock from bones, and skimmed milk. Bring all to boiling point, skim well for three-quarters of an hour. Mix one tablespoonful of cornflour to a paste with a little milk. Add this to the soup and cook for ten minutes, stirring continuously. Season to taste with pepper, salt and nutmeg, then serve very hot with dice of fried bread.

SCOTCH BROTH (Economical).

Take a small piece of scrag-end of neck of mutton, cut in neat pieces, place in a stewpan with two quarts of cold water, add a dessertspoonful of salt and bring to the boil; then skim. In the meantime prepare the vegetables, one carrot, one turnip, one good-sized onion (peeled and sliced) and half a green cabbage (shredded). Add these to the soup along with one ounce of pearl barley previously soaked. Cook slowly for two hours, then skim a second time to remove any surplus fats, season to taste with salt and pepper, add at the last moment one dessertspoonful of chopped parsley and serve. Plain suet dumplings may be cooked in these soups and, I think, add greatly to the food value. The quantities are sufficient for five or six persons.

These are very cheap, economical soups. Pea, tomato, celery, parsnip, potato, cabbage and many other soups can be made in the same manner, but to procure the real goodness requires careful cooking.

GNOCCHI A LA ROMAINE. (By the Duchess of Hamilton.)

One pint of milk, one yolk of egg, six ounces of semolina, one ounce of cheese, one ounce of butter, pepper and salt. Boil the milk in a stewpan. As soon as it comes to the boil sprinkle the semolina into it, add salt and pepper. Stir it over the fire until done—it will take from fifteen to twenty minutes—then beat in the yolk of an egg; sprinkle a dish with cold water, turn the mixture on to it, spread in a layer half an inch thick. When cold cut into square pieces. Arrange the gnocchi in butter in a fireproof dish, sprinkle with cheese and the butter melted, and place in a hot oven to brown. Serve very hot.

COTTAGE RECIPE FOR ONION BROTH (For a cold).

Take three medium-sized onions, score them (two or three cuts across), put them in a saucepan and just cover with water. Boil them to a pulp, add a little less than half a pint of milk, and season with salt and pepper. Add a small bit of butter and stir all together. Boil up again and take the last thing at night. It can be passed through a sieve to make a smooth paste.

GROATY PUDDING. (By Lady Lodge.)

Shin of beef, onions, fat and groats (whole). Use a casserole or deep stew jar. Place some fat at the bottom of the jar (any kind will do, half a pound of mutton suet is excellent), a layer of groats, a layer of small cut-up meat, a layer of thick cut onions, more fat to fill up to the half of the jar. On each layer put salt and pepper freely. Stir rather often, and if it is at all dry, add a cupful of weak stock (or even hot water). Cook in the oven all day and all the next day. When cooked it should be rather stiff like thick oatmeal. One can hardly put too

much pepper. Three-quarters of a pound of groats, one pound of onions and one pound of shin of beef make a large quantity.

Recipes sent by Isabel Butchart.

SAVOURY RICE (Very simple, very nice; enough for six people).

Shred an onion into a little boiling fat, add a large cupful of raw rice and fry to a golden brown. Add curry powder, if liked. Put into a piedish, cover with stock, add a little salt, and bake. Grate a little cheese over it. Eat with potatoes.

LENTIL ROAST. (By *Theresa Butchart.*)

Put one pound of lentils, soaked overnight, into a pan, cover with stock, and boil slowly for an hour. Then salt and season with herbs or curry powder or chopped onion. Turn into a piedish and bake for an hour or more. When done, the lentil roast should be solid. Turn on to a hot dish, pour thick brown gravy over it and eat it with potatoes.

MACARONI PIE (Enough for five or six people). (By *Julienne Butchart.*)

Boil half a pound of macaroni in salted water until tender; drain it well. Put half a pound of pressed beef, tongue or ham through the mincing machine. Fill a piedish with the minced meat and macaroni in layers, pour over it a cupful of tomato sauce, sprinkle with breadcrumbs and grated cheese, and brown in a quick oven.

BOILED RED CABBAGE.

Slice the red cabbage very finely and put into a pan with half an ounce of butter, half a pint of stock and a gill of vinegar. Cover the pan and let it stew gently for an hour. When very tender add another half a pint of stock, a tablespoonful of sugar and a little salt and pepper. Stir well over the fire till most of the liquid has dried away. Serve very hot. Fried sausages are excellent with this dish.

FRENCH PANCAKES.

Make a batter of two tablespoonfuls of flour, half a pint of milk and two eggs (or one egg and a quarter of a teaspoonful of baking powder). Put a small bit of butter on each of six saucers and make them very hot in the oven. Divide the mixture between the saucers and bake for twenty minutes in a hot oven. Have ready a little hot minced meat. When the pancakes are done, put a spoonful of mince towards one side of each and double the other side over it. Pile the folded pancakes on a hot dish.

GREEN TOMATO CHUTNEY. (By *Constance Butchart.*)

This is a most delicious chutney, to be made with the green tomatoes left over at the end of the season. Cut up two pounds of green tomatoes and half a pound of onions and boil in a preserving pan with one quart of vinegar. Add half a pound of sultanas when the vinegar boils, and boil for half an hour, stirring all the time. Then add one pound of Demerara sugar, one ounce of ground ginger, two ounces of salt, one ounce of mustard and not quite a quarter of an ounce of cayenne pepper.

CHOCOLATE POTATO BISCUITS. (By *Nancy Cockburn Butchart.*)
(These little cakes are very nice indeed, and it is worth while to make double the quantities here given.)

Mix together one ounce of flour and four ounces of ground rice and rub into them one and a half ounces of fat. Add one teaspoonful of cocoa and four ounces of potatoes (washed, cooked and sieved). Stir these dry ingredients well together and then mix in half an egg (dried egg can be used) and one tablespoonful of treacle (golden syrup, of course, is nicer). A little sugar is a great improvement, but not a necessity. Add a little essence of vanilla and beat thoroughly. Finally add half a teaspoonful of baking powder. Mix well. Turn the mixture on to a floured board, roll to half an inch, cut into rounds, and bake in a hot oven for from fifteen to twenty minutes.

WAR GINGERBREAD (Very economical).

Rub three ounces of butter or dripping into one pound of flour. Add one teaspoonful of ground ginger, one teaspoonful of baking powder and one dessertspoonful of sugar. Warm half a pint of milk and water and half a pound of treacle together. Stir into it a teaspoonful of bicarbonate of soda, pour into the dry ingredients and mix well.

POTATO CAKES.

Mix half a pound of flour with one pound of mashed potatoes and a little salt. Bind with two yolks of eggs. Roll out two inches thick. Bake in a quick oven. Split and butter.

FOR THE TEA TABLE.

APPLE CAKE. (By the *Countess of Meath.*)

Peel and core one pound of cooking apples, put them into a stewpan with two or three tablespoonfuls of water and cook them till in a pulp. Beat them quite smooth, then take them off the fire and mix in a quarter of a pound of brown sugar, two ounces of butter or margarine, three-quarters of a pound of flour, a small teaspoonful of mixed spice and about a quarter of a pound of mixed candied peel cut up fine. Put a teaspoonful of carbonate of soda into a small stewpan with two tablespoonfuls of milk, stir over the fire till the soda is dissolved, then mix quickly, but thoroughly, with the other ingredients. Pour into a well greased tin and bake in a moderately hot oven for about one and a half hours; serve hot or cold.

THICK GINGERBREAD.

Put three-quarters of a pound of flour into a basin, add a heaped teaspoonful of ground ginger, and rub in a quarter of a pound of butter, margarine or good dripping. Dissolve one teaspoonful of carbonate of soda in three tablespoonfuls of milk (taken from the half a pint), add this with half a pound of treacle, or golden syrup. Thoroughly mix all up together with half a pint of milk, pour into a well greased Yorkshire pudding tin and bake in a moderately hot oven for from one and a half to two hours. Cut into small squares when cold. A quarter of a pound of candied orange or lemon peel may be added if liked.



THE FARMER AND HIS SERVANTS

BY the general public the advance in the wages of the agricultural labourer has been heard of with the utmost satisfaction. It was felt before the war that the worker on the farm was one of the most ill-paid in the country. Experience of previous wars showed that labour had been debarred from sharing in that increase of husbandry profits which has hitherto accompanied every great war. In the Continental struggle which culminated at Waterloo the farmers and landowners were substantially enriched. The prices reached were beyond anything that we have experienced during the fight with Germany. The cost of wheat in the early years of the nineteenth century rose frequently above 100s. per quarter, and more than once touched 120s. That was in days when Great Britain might have been supposed to stand very secure in regard to its food supply. The sea then formed its wall of defence, and the British Fleet was raised to the zenith of its fame by Nelson and his colleagues. And we were not depending on foreign supplies; on the contrary, we were in the habit of exporting grain to other countries. The vast wheat producing potentialities of the lands from which we drew the greater part of our supplies in the later quarter of the century were yet unexploited. It was still the era of wooden ships. The United States, which was to become the great exporter of wheat to this country, had not solved the problem of transport. American wheatlands were for the most part in the condition of virgin soil.

Canada was even further behindhand. Russia, which, as it were, came into action when the United States retired owing to the increase of American requirements, had not yet become a producer on a great scale. Supplies from India, Australia and other distant parts were not thought of. Great Britain at that time was able to feed a population small in comparison with what it is now. The increase in prices was largely due to the fact that the potentialities of the land had not yet been discovered, but under the stimulus of a demand for food a ploughing campaign was started spontaneously that would compare not unfavourably in regard to its vigour and extent with what has been done during the last three years. The furrow marks remain to this day testifying to the energy with which marsh and hill-side, plain and woodland were brought into cultivation. The farmer of those days no doubt had a stubborn sense of patriotism, but his principal incentive was profit. Tennyson, who was well acquainted with country tradition of the period, has left us an unforgettable picture of what took place in his "Northern Farmer":

Dubbut looëk at the waaste; theer warn't not feeëd for a cow;
Nowt at all but bracken an' fuzz, an' looëk at it now—
Warn't worth nowt a haäcre, an' now theer's lots o' feeëd,
Fourscoor yows upon it an' some on it down i' seeëd.

Nobbut a bit on it's left, an' I meän'd to 'a stubb'd it at all,
Done it ta-year I meän'd, an' runn'd plow thruff it an' all,
If godamoighty an' parson 'ud nobbut let mæ aloän,
Meä, wi' haäte hoonderd haäcre a' Squire's, an' lond o' my oän.

We should not forget that the great boast of the old farmer is

I done moy duty by Squire an' I done moy duty boy hall.

The purpose of Tennyson was to draw a contrast between the old and the new, the latter's motto being

Proputty, proputty sticks, an' proputty, proputty graws.

But anyone who has pored over old farming books and accounts is well aware that the labourer did not share in this prosperity. Those who have not done so may find the situation epitomised in the works of William Cobbett, whose own early life had been typical of that of the labouring class from which he sprang. He began to work before he was out of his teens for an infinitesimal sum, and the labourer's wage remained there for many a year after that, even in the counties where great progress was made afterwards, at a very low figure indeed. The agricultural labourer practically got no money, or at least a sum so paltry that one wonders how they managed to rear the large families which were then common. Even in Northumberland, which has been described as "the Paradise of the agricultural labourer," wages until the middle of last century seldom amounted in money to more than five shillings a week or so. That indefatigable collector of agricultural statistics, the late Mr. Wilson Fox, proved some years before his death that this state of things prevailed generally all over the country. In fact, no one possessed of a knowledge of the facts would contend

for a moment that the agricultural labourer during the Peninsular War and long after the establishment of peace was extremely ill-paid. Early in this war it was resolved that there should be no repetition of this harsh experience. When the suggestion was made that the minimum wage of 25s. a week should be enacted the proposal was generally approved, although here and there objection was made on the part of the employing farmers. But events have shown that the sum, far from being extravagant, was not sufficient. Even in counties where in the past wages had been notoriously low the minimum wage has been considerably increased. Thirty shillings a week has been established in Norfolk and many other counties where the wage used to range from 10s. to 15s. a week. In the North this amount has been greatly exceeded. At the March hiring fairs this year the wages given in Midlothian and the Southern Scottish counties and Northumberland and the Northern English counties were about 38s. 6d. a week. And this figure does not give the full measure of the advance because of the liberal custom of adding to this payment in kind; 1,800yds. of potatoes in his master's field, coals brought from the pit free of charge, a cottage without rent, and one or two other perquisites that in these times have a definite and important money value.

It has been argued that this rise is not more than commensurate with the general increase in the cost of living, but that we feel inclined to doubt, at any rate in districts where, in spite of discouragement, the practice of payment in kind is continued. A moment's thought will show that the labourer who gets, for example, an abundance of potatoes, a full year's supply of his needs without having to give his time and energy to their cultivation, is a great gainer. In the North he gets oatmeal as well, and even in the South to-day the value of oatmeal has increased enormously in view of the scarcity of flour and its consequent deterioration in quality through admixture. But this is by the way. Our main point is to discuss the movement now on foot among farmers to ask for an increase in the price of wheat to compensate for the greater wage that is paid to labour. Now this raises a question to which it is difficult to find an answer as full and definite as could be desired. In many businesses accounts are kept so carefully and published at such length that it is comparatively easy to determine the proportion which goes to labour and to capital in its various forms. But farming accounts are not kept universally, and where they are they are not furnished to the public. It would be of the greatest value and importance if figures were obtainable. Mr. Orwin in his book "Determination of Farming Costs" arrives at the conclusion that the distribution of profits in the years 1914-15 were as follows:

The average share of each interest on all the holdings is about 20 per cent. to the landlord, 40 per cent. to the farmer, and 40 per cent. to labour. The variations from this average are extraordinarily slight when the differences of locality, soil, size, equipment, capitalisation, wages, objects of management, etc., are remembered. The returns are not sufficiently comprehensive to admit of any generalisation being made from them, and many more records, extending over longer periods will be required before the various interesting speculations which suggest themselves can safely be followed up.

It may be said that the figures are obsolete. Prices have gone up and other changes made since they were produced. The School of Rural Economy at Oxford, like other institutions, has had its work very greatly interrupted so that the material which has been collected for subsequent years has not yet been analysed and elaborated. Mr. Orwin is an authority on the subject and he says in a letter explaining the condition of his office, "I have seen a good many Profit and Loss Accounts, however, and these confirm the impression that the farmers can well afford to pay the money, or indeed a good deal more," and from our own knowledge we endorse that opinion. The British farmer at the present moment is making an excellent profit, or is no credit to his profession, and it would be very unjust to impose a tax on the community, for that is what is really meant by drawing compensation from a higher price for wheat. This ought to be said frankly to the farmers. On the other hand, it is equally just to point out that probably mischief would ensue if wages were raised to an extravagant point. The result of that would be a general discontent when the war being finished and a fall in prices takes place a reduction would be necessary. But as the case stands at present the agricultural labourer, it seems to us, is receiving no more than a fair reward for his effort. The price of wheat is high enough to admit of his being paid in a manner very

liberal compared with what he has been accustomed to, and for these reasons we hope that the smouldering effort of the farmers to increase the official price of wheat will not be allowed for their own sakes to break into flame. Of all the callings in the country that of the farmer is the one most favoured by the war which, indeed, is the greatest calamity to all others.

VITAMINES: A NEGLECTED FOOD FACTOR

IN these days even those who plan their menus on the basis of a most careful calculation of proteins and calories and carbo-hydrates are often compelled to recognise that, under the war-time régime, they are not only going down in weight—in many cases that might be an actual boon—but are losing some of their normal elasticity and vigour. Perhaps the secret of continued energy is to be found in a food factor of which little is as yet popularly known, namely, vitamins. This element is so important that before long we may be counselled to take care of the vitamins, and the proteins and calories will take care of themselves.

The word itself is a new one. You will not find it in the Oxford Concise Dictionary or in even the latest edition of the Encyclopædia Britannica. You will run across it, however, in some of the most recent treatises, such as Professor W. M. Bayliss's useful little "Physiology of Food and Economy in Diet." It may help us to understand what vitamins are if we first note some of the observations and experiments that have led to their discovery. It has been found that in the Far East the disease of beri-beri has become more prevalent among populations subsisting largely on rice since the introduction of the practice of removing the outer covering by the process of polishing. Similarly, pigeons that have been apparently brought to the point of death by being fed on polished rice have marvellously revived within a few hours by being given a few unpolished grains.

The inference is obvious that the husk contains something which, in scientific language, is "essential for the maintenance of the proper metabolism of the peripheral nervous system." This vital element is present in the cortex or husk and the germ or embryo of all kinds of cereals, including maize and wheat, and is destroyed by some of the processes now adopted in modern milling. It occurs only in minute quantities, and its chemical composition has not yet been determined. The name "vitamine" was given to it owing to the mistaken impression, when it was first discovered, that it belonged to the family of "amines." Scientists who are purists in language prefer now to use the non-committal term of "accessory factors," but the word "vitamins" is on the whole a more convenient label in spite of its misleading implication.

The vitamins may be divided into three principal classes which differ in certain details, but are alike in their main properties. There are the vitamins that preserve against beri-beri, the vitamins that preserve against scurvy ("anti-scorbutic"), and the vitamins that minister to growth. They are most richly present in the husk and germ of cereals and in fresh fruit and vegetables. More than a hundred years ago Captain Cook noticed that his crews suffered less from scurvy when they had access to food of the latter type. The fresh citrus fruits, such as oranges and lemons, are particularly well supplied with vitamins, and Professor Bayliss has expressed his regret at the present high price and comparative scarcity of oranges, the only fresh vegetable food normally used by the majority of the poorer population in the East End. Fresh cabbage contains plenty of anti-scorbutic vitamins, as do also peas, beans, and lentils, and, in a minor degree, the root crops, such as carrots and potatoes. Vitamins occur also in fresh meat, fresh milk, the yolk of eggs, and the products of the yeast plant, including marmite.

At this point comes the necessity of an important warning. The foods that contain anti-scorbutic vitamins lose them after being subjected to long cooking, even at a comparatively low temperature. For this reason Miss Hume of the Lister Institute, in a recent lecture, uttered a caution against the too general use of that much advertised device, the hay-box. From a food that is cooked at a high temperature—that is to say, 110deg. Centigrade or over—any anti-beri-beri vitamins that it contains will disappear also. Boiling in alkaline water, e.g., water that contains soda, accelerates this disappearance. As many of the tinned foods on the market have been prepared by the application of great heat for a prolonged period, their vitaminous value is practically nil. Indeed, even the ordinary processes of drying and preserving are prejudicial, and the Lister Institute authorities are consequently far from endorsing the suggestion that packets of dried vegetables should be sent to prisoners in Germany, especially in view of the fact that their normal rations are likely to be lacking in vitamins. Vitamins are found in honey, a natural product, but not in sugar, which has been subjected to chemical treatment. Milk, again, is rich in anti-

scorbutic vitamins if taken raw, but loses them when pasteurised, or sterilised, or dried, or diluted with starch. At the Hebrew Children's Hospital in New York, where the babies were being fed on pasteurised milk and orange juice, the orange juice was for a time withdrawn, as it was thought the milk would be sufficient. In three months there was an outbreak of scurvy.

In time of war the need of attention to this neglected factor in diet becomes imperative in relation to the health not only of the civilian population but of the troops, who have often to depend largely upon such food as can be most conveniently transported. It is clear that the use of tinned foods, so advantageous in one respect, may be prejudicial in another. Reports which Miss Hume has made public of the experiences of our forces in Gallipoli and Mesopotamia confirm the opinions of scientific investigators with regard to the difference made by the presence or absence of vitamins in the everyday menu. It has been discovered, by the way, that although peas lose this element in the process of drying, it is restored if they are thoroughly well soaked before cooking—if they are soaked, that is to say, until they begin to sprout.

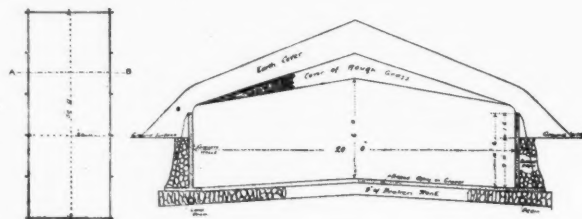
All those who have pursued special investigations in this subject agree in the reassuring conclusion that, in an ordinary mixed and varied diet, as long as it contains a fair proportion of fresh vegetables and fruit, there is little risk of any deficiency of vitamins. If they are absent from one element in the diet, they are likely to be provided by another. The danger comes in periods of shortage when, for military or other reasons, the supply of certain customary food factors is restricted or entirely cut off, and when, in consequence, there may be a disproportionate consumption of foods in which this necessary element is scanty or entirely lacking. The importance of this question is, therefore, one that should always be borne in mind, not only by the Ministries of Agriculture and Food in the encouragement they give to the cultivation and use of one product rather than another, but by that department of the Government which is responsible for the regulation of our imports. In determining what shall be brought into the country and what shall be kept out it is essential to consider not only the interests of trade and the comparative bulk of the commodities as related to tonnage capacity, but also the effect upon the health of the people of debarring them from those types of food without which a vigorous physical condition cannot be maintained.

HERBERT W. HORWILL.

CORRESPONDENCE.

A PERMANENT ENSILAGE PIT.

SIR,—I have followed with considerable interest the various articles that have appeared in COUNTRY LIFE for the making of ensilage and the method of storage, and also considered the possible value during the coming winter for the feeding of stock, particularly dairy stock. The simple form of storage by pit is one that comes readily to the hand of the small farmer. With this end in view I have tried to design what I consider would be a permanent ensilage pit that could be erected at small cost by any inexperienced labour. Roughly, the specification would be as follows: The site suitable should be in a position free from flooding and with one side or end affording a means of drainage. A sinking or excavation 50ft. long by 20ft. wide and 3ft. gins. deep should be made. Over the bottom of this a layer of broken rubble, clinkers or waste drainage should be laid at least 6ins. deep, with land drains to the outer side of the pit and connected to an outlet at the lowest point. The walls of the pit are intended to be erected on concrete foundations of the widths shown, with side walls, 4ft. 6ins. high, constructed of reinforcements and concrete, with buttresses at the points shown on plan, raking down to the footings to give the support required to the walls. The lining of the concrete walls to be in bitumen solution. A 12in. wide filling of broken rubble to be provided all round the outer walls of pit. The lagging to floor within walls of pit to be covered with a fine pressed gravel or ashed floor laid slightly out of level, thus affording drainage from the contents of the pit. The cost of this, even at present rates, would be quite a small amount, as most of the aggregate could be readily obtained on the farm. In making the pit the levels are such that the whole can be crossed by the loaded drays and thus consolidate the packing. The suggested covering of rough grass and earth we think would form a permanent and sound storage, and would turn out, subject to the crops being got in in a suitable condition, sweet and useful winter food. I should like your expert's observations on the scheme. I have not actually built one yet, but am simply trying to arrive at something of an improved form over the old-fashioned and dirty ensilage pit. I should be pleased for



PLAN FOR A PERMANENT ENSILAGE PIT.

your further remarks. I enclose a tracing showing my ideas for your observation and comments.—A. W. HANSTOCK.

[No doubt the waste in a pit to Mr. Hanstock's design would be less than in a silage stack, but it would be more than in a tower because of the large top surface area. We do not see why so much stress is laid on draining the pit, as the work involved will add much to the cost, without compensating

advantage. Tower silos are not commonly drained in England, but usually are in America. We fear that the cost of covering the pit with 12 ins. of earth would be high in proportion to the quantity of silage stored. The evidence of a farmer who has made a very similar pit, but without the concrete shown in Mr. Hanstock's design, is that the cost and trouble of the earth cover are not worth while.—ED.]

THE ART OF LOUISA LADY WATERFORD

BY CAMPBELL DODGSON.

LOUISA MARCHIONESS OF WATERFORD, daughter of Lord Stuart de Rosethay, British Ambassador at Paris under the Restoration, and wife of Henry Marquess of Waterford, who was killed by an accident in the hunting field at Curragh more, was a true *grande dame* of the Victorian era whose memory is still cherished by those who knew and loved her as a perfect type of beauty and charm, goodness, intelligence and culture in the best sense of the term. The pages devoted to Lady Waterford in Augustus Hare's "Story of Two Noble Lives," the narrative, chiefly in the form of extracts from letters and journals, of her life and that of her gifted and beautiful sister Lady Canning, wife of the Viceroy of India at the time of the Mutiny, give a sympathetic picture of a life of leisure and refinement devoted to all that is beautiful and good.

Lady Waterford was born on April 14th, 1818. She and her sister spent their youth in Paris, and till they married both of them lived in the midst of a brilliant world in London, knowing all the people of their time who were famous for intellect, beauty and fashion. Lady Waterford's marriage kept her much in Ireland, for her husband was devoted to his country duties and to fox hunting, and she only left Curraghmore for a yearly visit of six weeks to London to see her family and friends. After Lord Waterford's death she lived chiefly in comparative seclusion, generally passing the winter at Ford Castle, her home in Northumberland, the summer at Highcliffe on the Hampshire Coast. Though her appearances in London society were rare, she lived in affectionate intimacy and interchange of thought with a large circle of the most distinguished and cultivated people

of her time, and visited much at Tyttenhanger and other homes of her kinsfolk, besides paying repeated visits, though they became rarer with advancing years, to the Continent, and especially to Italy. A deeply religious woman of unquestioning faith, she was devoted to good works and gave much of her thought and time to deeds of practical charity from the days of her labours among the Irish peasantry in the famine year 1846 to her loving care for the children and poor people at Ford and her humble neighbours around Highcliffe.

But she was not only a good and beautiful woman possessing every advantage that high birth, social position and ample means could confer; she was also an artist gifted to a remarkable degree with original fancy and invention, while her skill in performance with brush and pencil raises her to quite a different level of attainment from that reached by Lady Diana Beauclerk or any other of the fashionable amateurs of the reign of George III, whose pretty but insipid compositions used to be engraved by Cheesman, Condé, P. W. Tomkins and other practitioners in stipple of the Bartolozzi school. Lady Waterford is thought to have derived her taste and talent in art from her grandmother, the Countess of Hardwicke, by birth Lady Charlotte Lindsay, and so a member of a family in which artistic accomplishment and knowledge are widely spread. She was practically self-taught, and always remained very modest about her own powers as an artist, being aware that no amount of industry and perseverance in later life can ever quite make up for the lack of a thorough grounding in anatomy and the strict practice of draughtsmanship. In her day ladies



WOMEN GLEANERS.

of quality did not frequent art schools, and, indeed, it is only long since her time that it has become possible for women students to enjoy the same facilities as men for study in the life school.

Defective anatomy, accordingly, is a weakness for which allowance has to be made in Lady Waterford's art, but it is a drawback that does not count for very much when set against the real splendour of her positive achievement in composition and colour. It was, above all, as a colourist that she achieved an immense reputation among artists and connoisseurs of her own time, some of whom reckoned her in all seriousness as vying with the great Venetian painters of the Cinquecento. Thus Watts wrote to her niece by marriage, Constance Lady Lothian, "to beg for permission that Mr. Burne-Jones and myself may call on her. We wish to persuade her to paint one of her designs on a sufficient scale, and with a degree of completeness, that may satisfy posterity that there lived in 1866 an artist as great as Venice knew." As a matter of fact, her only attempt at painting on a monumental scale was the series of wall paintings representing biblical types, with "Christ Blessing Little Children" as the central subject, that she placed in the village school at Ford. The difficulties that she experienced in carrying out this project are manifest from her letters, though she gallantly persevered with the long task, and the result is said by those who have seen it to be disappointing. She was undoubtedly at her best on a smaller scale and in water-colour, with which she produced colour effects of extraordinary brilliance and intensity recalling occasionally the glowing colour of an early Rossetti, though in design she had much less affinity with the pre-Raphaelites or their Tuscan fore-runners than with the more luxuriant art of the great Venetians. Her landscape backgrounds of purple and blue, her skies of summer intensity or

gorgeous with the splendour of sunset and afterglow remind one of Titian, Bonifazio or Bordone. Her vigorous children, fair-haired, ruddy of countenance and strong of limb, are also Titianesque, though they approach still more closely to the type of her own great admirer and monitor, G. F. Watts. Him she approaches, moreover, in her fondness for allegory, though the great variety of shapes in which her fancy clothes itself is always original, and derived only from the working of her own imaginative brain. Her mind was full of beautiful and poetical fancies, on which her brain dwelt till they became so real to her after long pondering on them that she could sit down and draw as if these her own creations were actually before her eyes. It was her habit to draw every evening at Curraghmore and in her later English homes, the greatest variety of subjects, from her husband or some dear friend or inmate of the house sitting near her under the green-shaded lamp or the great

bunches of flowers in Oriental jars in which she delighted, with backgrounds of drapery or furniture, to things that she had seen during the day—some sunset or stormy sky, wind-driven trees or rough, grey sea, groups of reapers, or children holiday-making—or else something much more remote from actual observation, the sketch of a composition inspired by some poem that she had read or invented by her own poetical and active imagination. Apart from these little sketch-books, numbers of which are extant, covering a long series of years from the thirties to the eighties of the nineteenth century, Lady Waterford produced many hundreds of more finished water-colour drawings, chiefly of small size, of subjects from the Bible and various kinds of literature—Goethe's "Wilhelm Meister" was a favourite source of inspiration—allegories, still life and scenes from the life of the country folk around her. These she generally

gave away, and numbers of them remain in the possession of her family and friends. She sometimes contributed them to bazaars to be sold for charity, but I believe they were never exhibited in her lifetime. Since her death, which occurred on May 12th, 1891, there have been two large exhibitions of her drawings at Lord Brownlow's house, in 1892 and 1910—another is to follow next month at the same address, 8, Carlton House Terrace, under the auspices of the Royal Amateur Art Society (May 9th to 12th)—and a large selection of the best drawings formed part of one of the winter exhibitions at the Royal Academy in 1893-4.

Lady Waterford was at her best when she did not attempt high finish; when the first creative impulse was not exhausted, and the powerful and original composition, the daring and impressive colour tell with undiminished effect, not weakened by any niggling or stippling. At one time she came under the influence of Ruskin, who was bent on making of her a second William Hunt, and set her such tasks as copying

a Van Eyck minutely in Indian ink, or painting a schoolgirl holding a slate with pre-Raphaelite minuteness, not shirking any detail of nature as she saw it with eyes concentrated on exact observation. But this method was not at all suited to her genius, and she wisely threw off the trammels and did not persevere in the strict school of literal representation.

Some beautiful examples of Lady Waterford's art in her happiest vein will be found among the fifteen water-colour drawings, supplemented by a number of slighter sketches in pencil or pen and ink, which have just been given to the Print Room of the British Museum through the generosity of Major-General Sir Reginald Talbot, K.C.B., and Lady Talbot, who inherited, on the death of the late Lady Brownlow, a number of Lady Waterford's drawings which were formerly at Belton and Ashridge, or in the possession of Lady Brownlow's sister, Gertrude Countess of Pembroke, and Constance Marchioness of Lothian. A few of these are illustrated in



AARON AND HUR SUSTAINING THE ARMS OF MOSES.

this article. Most impressive, perhaps, even as a design, though it loses much when bereft of its sombre colour, is the drawing of Moses at prayer during the battle, with his arms sustained by Aaron and Hur. It is Venetian in style, but reminds one more of

Tintoretto than of the painters already named. Quite delightful, and like no one else's work, are two sketches of children drawn with a free and vigorous brush—one a little girl running after a butterfly, the other a child lying on its back by the seashore and holding up both arms and legs in ecstatic enjoyment of liberty and sunshine. "From a Poem by D. G. Rossetti" is the title given to a

A CHILD BY THE SEASHORE.

sumptuous and highly wrought composition of still life—peacocks, china and brocades—with amorini. In quite another vein is the more realistic, but sketchy, "Blacksmith's Forge." "The Good Samaritan" is a fine and unconventional composition, quite unlike any other rendering of this subject that I know. Two drawings, very unlike one another, represent a woman looking out over the sea, in one case by daylight, with a charming suggestion of a fresh breeze, white clouds and blue sky, while in the other the sky is streaked and

Sir Reginald Talbot, which extends also to the Tate Gallery and the Victoria and Albert Museum, will give the wider public, after the war, an opportunity of becoming acquainted with an artist who was rated very highly by the judgment of contemporaries who fell under the spell of her impressive and beautiful personality.

A striking testimony to her wonderful charm and genius is contained in the last pages, alas! unfinished, of the last book of Henry James, "The Middle Years": "She certainly—to my imagination at least—triumphed over time in the sense that if the years, in their generosity, went on helping her to live, her grace returned the favour of paying life back to them." She belonged, he says, to the class "that had had the longest and happiest innings in history—happier and longer on the whole even than their congeners of the old French time. . . . Nothing should I ever more see comparable to the large, fond consensus of admiration enjoyed by my beatific fellow-guest's imputed command of the very palette of the Venetian and other masters—Titian's, Bonifazio's, Rubens'—where did the delightful agreement on the subject stop? and never again should a noble lady be gifted so still farther aloft on the ecstatic breath of connoisseurship."



GIRL WITH A REAPING HOOK.

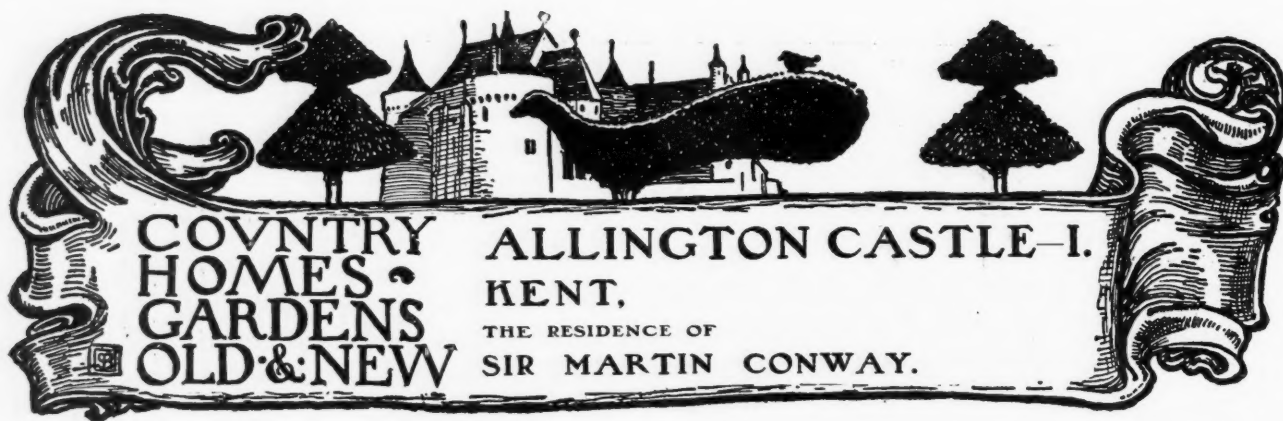
barred by the lurid light following a stormy sunset, and the water is of a deep purple. One of the very best of the drawings is a compact and well built group of "Women Gleaners" bearing home their sheaves in company, beautifully coloured in clear, transparent tints, never retouched or worked up to a tiresome finish. A group of "Angels Singing a Christmas Carol," pearly clear in colour, is an exquisite example of refined and ladylike art. The gift is completed by one of Lady Waterford's little sketch-books, dating from the year 1879, in which she paid a brief visit to Lady Ossington at her villa near Florence. Lady Waterford was at her best at that period of her life, and the book is quite an epitome of the various phases of her talent, containing as it does a number of copies from the old Italian masters, sketches of landscape at Macon and Fiesole, portraits, including a fine sketch of Louisa Drummond, Duchess of Northumberland, studies of reapers and gleaners in Northumberland, one of which, a girl with a reaping hook, dated "Ford, October 8th," is given here, and a delightfully humorous sketch of a little dog



swimming in the sea at Highcliffe with another running along the shore and barking at it. "Twins," with their two nurses dressed alike carrying them in an Italian church, is a crisp, masterly little drawing, worthy of Charles Keene. The generosity of



LOOKING OUT OVER THE SEA—A STORMY SUNSET.



THE site of Allington Castle appears to have been continuously inhabited from prehistoric days. The existing moat obviously bears no relation to the Castle. It is doubtless the moat of an ancient British village. A Roman villa was built near to it on the west and one of the wooden Norman mound-castles was raised just outside it on the south. Both buildings imply the neighbourhood of a village within the moat. Late Celtic burials on the top of rising ground behind the Castle vouch for the existence of this village in pre-Roman days. It may originally have consisted of pile dwellings in the swamp beside the Medway, but no excavations have yet been undertaken to investigate this possibility. The Roman wall of London is built of Kentish rag-stone, which must have been conveyed by water. A barge descending the Thames with the tide to Sheerness and then ascending the Medway, likewise tide-borne, will come up against rag-stone *in situ* by the river bank for the first time at Allington. This is the nearest possible rag-stone quarry to London. The Tower of London is likewise built of rag, and there exists a strong local tradition in mid-Kent that the stone for the Tower was quarried out of the deserted quarry, now covered with wood, which is within the grounds of Allington Castle, close to the lock. If this tradition is as true as it is probable, the same origin may be postulated for the stone in London's Wall. The village will in that case have been the home of the quarrymen and the Roman villa of the quarry-manager.

The hastily raised wooden castles of the Conquest were generally placed close to towns or villages. The village within the moat at Allington became the bailey of the Castle. The stockade which originally surrounded it was replaced by a stone wall; the oldest portions still remaining show herring-bone masonry as in Gundulf's towers at Rochester

Cathedral and West Malling. Perhaps Gundulf's workmen were employed at Allington, whose Norman owners seem likely to have been his kinsfolk.

Before the Conquest Allington was held of Alnod Celt by one Uluric. This Alnod may have been the same as Ulnoth, fourth son of Earl Godwin, or another Ulnoth, son of Harold. After the Conquest the manor became part of the large grant made to Odo of Bayeux, the Conqueror's brother. It was held of him by Anchitel de Roos, who likewise held Horton Kirby, each counting as half a knight's fee, and the two manors remained thus linked together throughout the Middle Ages. In Domesday Book the name is spelt Elentun, and later it generally appears as Elinton or Elynton; the first syllable, being the same as in Aylesford, denotes the Egle or Eyle—the Celtic name for the Medway. The manor was a small one, containing only one solin, equivalent to between 180 and 240 acres according to different reckonings. Fifteen villeins were the principal tenants, the village householders, and there were besides two bordars or crofters and two slaves, probably ploughmen. The existence of a church is recorded. It was standing half a century ago, but was then pulled down and replaced by a forged thirteenth century building. A photograph of the old chancel arch exists and one or two drawings of little interest. The dedication was to St. Peter, not to St. Lawrence, as the present church board claims. The chapel within the Castle was dedicated to the latter Saint, and so was another chapel at the far end of the parish, recently pulled down.

The next owner of Allington after Anchitel was Ansfrid, the Sheriff. He, his wife and his son William were all generous donors to Rochester Cathedral, but we cannot linger over their gifts. Ansfrid was *dapifer* or steward to Bishop Gundulf, and may have been his relative. He and his





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THE GATEHOUSE FROM THE MOAT.

"COUNTRY LIFE."



Copyright. DOOR FROM PRIORY GARDEN TO NORTH MOAT, SHOWING ST. LEONARD'S TOWER.

"C.L."

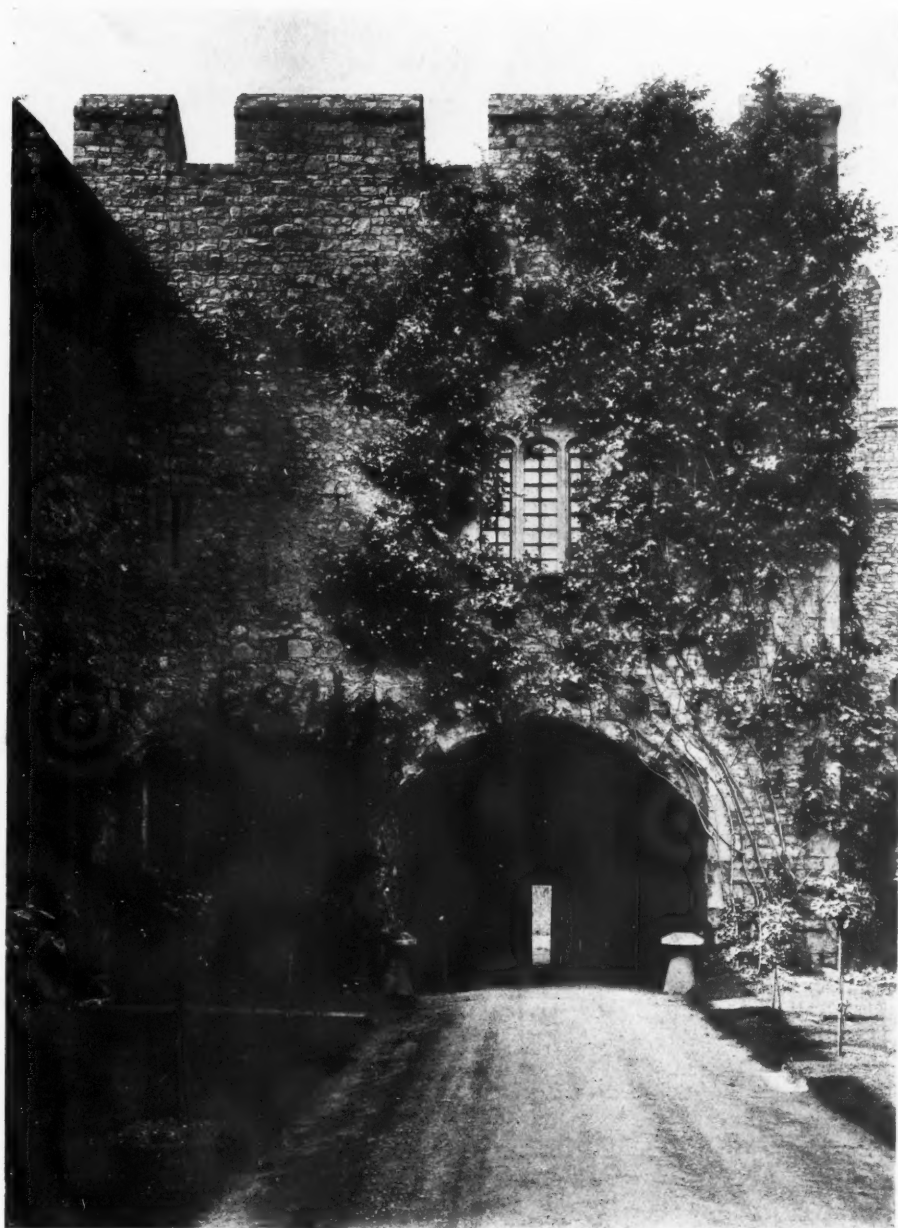
descendants came to be known as De Elintona (Allington). One of them built an adulterine castle within the moat. William appears to have succeeded Anchitel and was in turn followed by his daughter, Avelina. Here however, I suspect that a generation may have dropped out of the record. Perhaps there were two Williams. It was during the lifetime of Avelina's father, in the year 1174-5, that a payment is recorded in the Pipe-Roll "for overthrowing Allington Castle." Fragments of this building can be traced included in the walls of the existing building, but not enough to give any idea of its plan. The Castle, having been dismantled, was replaced by a manor house, of which considerable fragments remain, notably the rooms forming the northern half of the west wing. Parts of the gate-house and of the north wing and the foundations of the north-east tower seem likewise to be of this date.

In 1189 Avelina, approaching the age of twenty-one, was a royal ward. As such she passed under the control of William de Longchamp, who, in the following year, became Richard I's representative during the King's absence on the Crusade. For less than two years he retained almost supreme power, uniting the offices of Chancellor, Justiciar, and Papal Legate. During that time he comfortably feathered the nests of his six brothers. Osbert de Longchamp being enriched by marriage with the heiress of Allington. He obtained other offices, got into trouble over his accounts with the King, and perhaps into other troubles, was fined a large sum, and died in 1208, leaving his widow to clear off his debts. She had also to pay a round sum to avoid a second marriage. Her payments went on year after year, with some intermissions. Her son William de Longchamp also had to contribute after coming of age in 1221, but it was the tenth year of Henry III before they were quit. Avelina was then fifty-five years old and had been paying off her husband's debts during twenty-seven years! She was still alive at the age of sixty-six. Her son William died in 1256 and was followed as owner of Allington by his son Osbert, who is described as "infirm." In 1279 he sold Allington to Stephen of Penchester (Penshurst) and his second wife Margaret. The said Stephen was son of Sir Laurence de Cobeham. There is no reason for thinking that he was a relative of the de Longchamps. He was an eminent man in his day—Lord Warden of the Cinque Ports, and what not. In the female line he descended from the powerful Belemeyns family through whom



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LOOKING THROUGH THE ENTRANCE GATE. "COUNTRY LIFE."



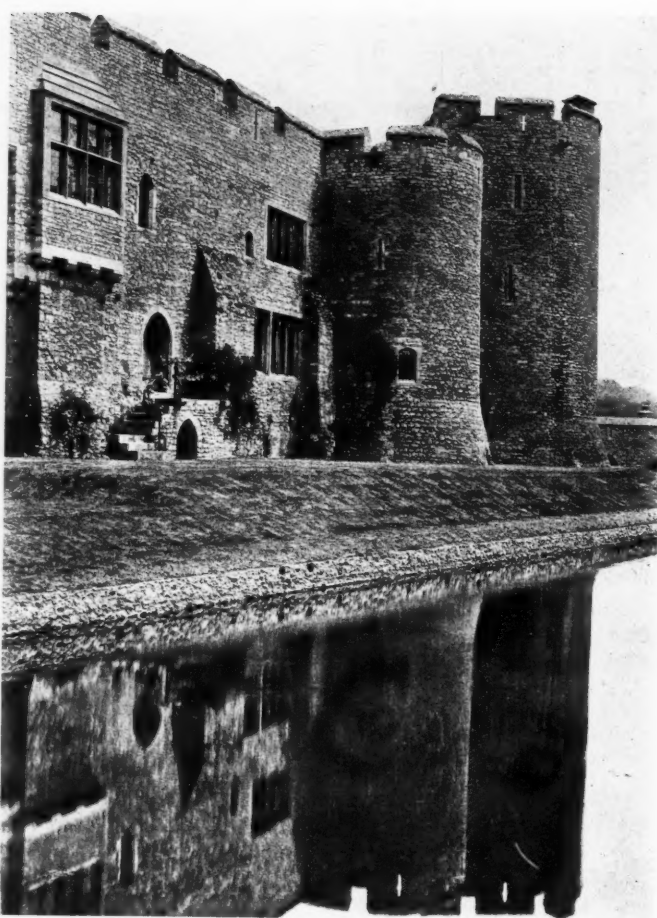
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GATEHOUSE FROM COURTYARD.

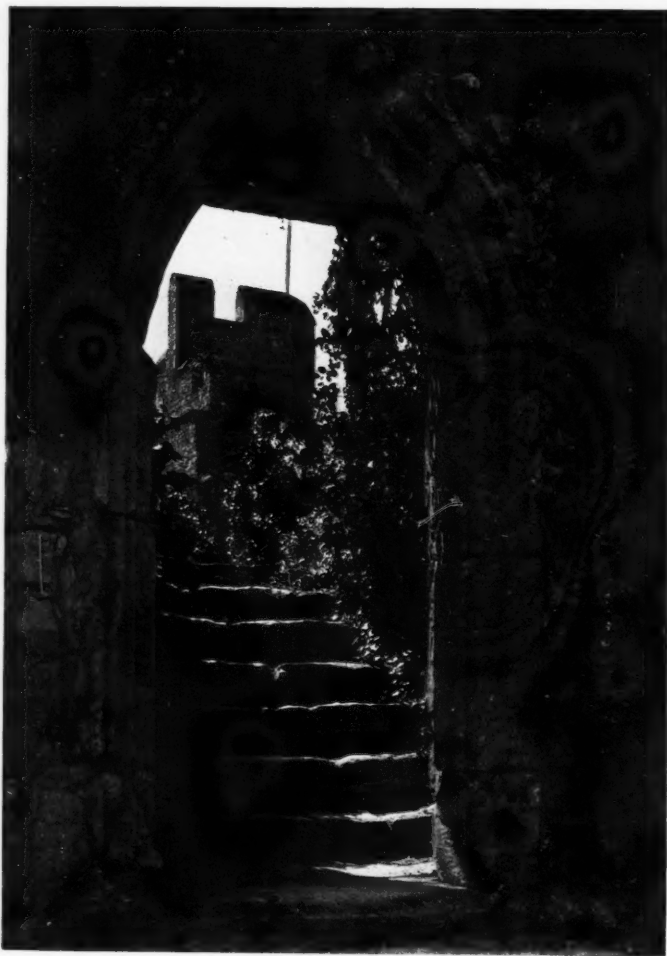
"COUNTRY LIFE."

he inherited the manor of Penshurst. The only interest Osbert and his heirs retained in Allington was the right to receive "a chaplet of roses" yearly on midsummer day as a nominal rent. Thus far my authority is an article in "*Archæologia Cantiana* for 1911," by Miss Agnes Conway, based on original researches in the Record Office. I now turn to another article in the same volume on the Cobhams and Moresbys of Allington, by their descendant, Mr. G. O. Bellwes.

In 1281 Stephen of Penchester and his wife obtained a licence to crenellate their house at Allington, and extensive building operations were set going. The existing manor-house was battlemented and added to, the chief addition being the south half of the west wing and the tower traditionally known as Solomon's. This joined, round the south corner, to the west end of what remained of the stone castle destroyed in 1174. Further on about the south-east corner old work and new merge vaguely into one another, but the immensely thick battlements remaining at the top of this part of the wall appear to be earlier in date than Stephen of Penchester. He probably built the kitchens (replaced by the Wyatts later) and the great hall, as well as part, at any rate, of the north-east tower and the north wing. The new Castle was not, however, entirely finished when he died in 1299, leaving two daughters — Joan, who, after certain financial transactions, carried Allington to her husband, Sir Henry de Cobham, and Alice, heiress of Penshurst. This Sir Henry was likewise a man of importance in the country, a lord of Parliament, Warden of the Cinque Ports, and so forth. His altar-tomb and effigy may still be seen in Shorne Church, apparently from the same workshop as the effigy of his father-in-law, whereof Penshurst Church retains a broken fragment. The gatehouse at Allington was rebuilt by Sir Henry, who included in it some portions of the walls of the earlier entry. These latter, belonging to the



WEST FRONT; SOLOMON'S AND BATH TOWERS.



GATEHOUSE SEEN THROUGH WYATT DOOR TO PRIORY GARDEN.

manor-house, include many stones of Norman workmanship, obviously fragments from the destroyed Norman Castle. He also dug a new length of moat, close under the north wall of the Castle, so as to provide a draw-bridge before the new gateway. Part of the segment of the old moat thus cut off seems then to have been filled in. Sir Henry died about 1316, leaving Allington Castle practically complete as it stands to-day, except for the Tudor additions and alterations.

Now Cobham to Cobham succeeded for five generations, all knights in their day, the last being Sir Thomas. He died before 1429, leaving as heiress his daughter Elizabeth, who had sore trouble with her trustees. She presently married Thomas Moresby and the Cobhams' connection with Allington ended. Their son Reynold, in his turn, left an only daughter, Joan, and she married John Gaynesford of Carshalton, Surrey, who died in 1486. His effigy is in the well known family monument at Carshalton. She afterward married Robert Brent and died in 1492. The brass on her tombstone at Carshalton is lost, but the inscription has been preserved. Both her sons settled at Carshalton and it seems probable that Allington Castle was no longer a comfortable habitation and had suffered by neglect. The great gap still existing in the south wall must have been made about the time of the Moresbys for reasons easily demonstrable on the spot. The injury may perhaps have been caused during the Jack Cade Rebellion, when many great houses in Kent were attacked, but I can find no record that such was the case. The upper part of Solomon's Tower seems to have been ruined at the same time.

On the death of his mother the ownership of Allington passed to Robert Gainsford, who was a minor. His trustees immediately sold the Castle and manor to Sir Henry Wyatt, a supporter and favourite of Henry VII, by whom, as well as by Henry VIII, he was much enriched. It is remarkable that instead of pulling down the old and now doubtless much

dilapidated Castle and building a new Tudor house in its place, as was the general procedure of new men of wealth in early Renaissance days, Wyatt preferred to repair and adapt to contemporary conditions the well built work of his predecessors. He dealt freely with it, knocking in new windows and doors and enlarging old ones as he pleased. He rebuilt the kitchen, cleared away the remains of the south wing and divided the courtyard into two by the erection of a cross-building, with office rooms below and a long gallery above—apparently the earliest long gallery erected in England. He also built a porch before the entrance to the great hall and made a lady's bower above it, leading out of what must have been and still is the principal bedchamber. His principal work, however, was that of internal decoration. He panelled a number of the rooms and lobbies and produced so fine a result that the Castle could be described by Camden as "splendidas ædes." The years that followed were Allington's most distinguished age. Here Sir Thomas Wyatt, the poet, was born. Visits by Henry VII, Henry VIII, Cardinal Wolsey, Anne Boleyn and Katherine Parr are recorded; it is not hard to believe that many another great name of those days might be added had chroniclers been more copious. Seeing that Holbein painted the portraits of both Sir Henry and Sir Thomas and of the latter's sister, who became Lady Lee of Ditchley, it is not impossible that he, too, may have been a visitor. Sir Thomas Wyatt, the younger, who succeeded his father, will be remembered, especially by readers of Tennyson's "Queen Mary," as the unwilling leader of the abortive Kentish Rebellion. When he was beheaded in 1554 his large estates escheated to the crown. The Castle was used as a prison for local rebels, and before long we find evidence of neglect and ill-usage. It was probably now that a fire occurred which destroyed the north wing and the great hall and penetrated as far as the kitchen. Fragments of charred wood are still discoverable in the grooves for the attachment of panelling.

In 1568 Queen Elizabeth granted the Castle and lands, as well as the palace at Maidstone, to the master of her jewel office, John Astley. He largely rebuilt the palace and lived there, abandoning the Castle. Early in the seventeenth century the latter was leased to John Best, who lived there for upwards of half a century. For or by him the Castle was drastically repaired. No attempt was made to replace the hall and north wing, which were left in ruins. The accommodation thus diminished was compensated for by the erection of a half-timber gabled top storey upon the west wing, the gate-house and the kitchen. To make way for this, all except four of the embrasures were destroyed. A new gabled roof was likewise erected over the principal bedroom and the lady's bower. The Castle, thus disguised, is depicted in countless drawings and engravings, among them a group by Turner, which are in the Tate Gallery. The Bests were Roman Catholics and paid their fines as "recusants." The old chapel of St. Leonard in the north wing having been destroyed in the fire, they fitted up a new one in the east tower, now called St. Leonard's. Who succeeded John Best as tenant is not known, but someone in 1672 inserted a fireplace and dated it, but though it existed till near 1890, it was gone before my time.

In 1720 Sir Robert Marsham, first Lord Romney, a descendant of Sir Thomas Wyatt in the female line, acquired Sir Jacob Astley's Kent estates by exchange for his estates in Norfolk. From that time the Castle steadily deteriorated. In 1760 it was converted into a farmhouse. Not long after 1822 the long gallery was burnt down, so that only the ground floor remained. That was patched up again as a brewhouse. The buildings were divided about this time into two farmhouses. Farmer Fauchon occupied the gate-house and west wing, Gentleman Pack the remains of the east wing and the kitchen house. When Fauchon died, about 1840, the west wing was abandoned, the roof was torn off, floors and panelling removed, pavement wrenched up, the materials being used in building operations on the estate. Some of the very fine panelling and moulded beams may still be seen in farmhouses known to me. The other house remained in occupation, but was finally divided into two labourers' cottages. It, in its turn, was about to be abandoned when, in 1895, Mr. Dudley C. Falcke, barrister and rose-grower, chanced to see it, fell in love with its picturesque beauty and obtained a lease of it. He made such repairs as were necessary to render the place habitable and devoted himself to gardening the immediate surroundings within the moat. Outside that, things went from bad to worse. Barns, oasthouses, a tar-paving manufactory and other disfigurements sprang up in front of the gate-house. A deep tram-line cutting was sunk between a quarry and the river. The land was neglected and given over to nettles, while ivy grew rampant over the Castle walls and was

rapidly undermining them below and pulling them down above. Such was the condition of affairs when, in 1905, I was enabled to purchase, first the lease and then the freehold of the Castle and some land about it.

MARTIN CONWAY.

IN THE GARDEN

THE WISLEY EXPERIMENTS WITH POTATOES.

EVERY year, as the Potato planting season comes round, certain questions are freely discussed among gardeners. "Should the seed tubers be cut?" "How many sprouts should be left on?" "What space should be allowed to each set?" and "When is the best time to plant?" A series of very carefully conducted experiments were carried out in the Royal Horticultural Society's Gardens at Wisley last year with the object of testing these and other points in Potato growing. The results are published by the Society in a brochure entitled "Some Experiments in Potato Growing," price 4d., and all who are interested in Potato growing should make a point of reading this report.

The soil at Wisley is a light sandy loam well suited to Potatoes. The ground was dressed with stable manure and the following mixture: Superphosphate, five parts; sulphate of ammonia, three parts; and this was applied at the rate of 2oz. per square yard. But these were not manurial experiments and these figures do not appear in the published report. They were given by Mr. Chittenden of Wisley in his lecture at a recent meeting of the Royal Horticultural Society. Artificial manures used in the foregoing proportions would prove highly beneficial on all soils, and to this we would add wood-ashes, especially on light soils. The application of wood-ashes is not so necessary on heavy soils, where lime has been used, as such ground is fairly rich in salts of potash.

While it is generally admitted that Scotch and Irish seed gives the best returns, Mr. Chittenden thinks it is very probable that seed from the West of England will yield almost, if not quite, as well; but this is a subject for further experiments.

Some of the results at Wisley are borne out by general practice, others are not. For instance, the experiments to show the effect of spacing on yield point uniformly to the conclusion that the closer planting gives the larger yield within certain limits. It would add to the value of these experiments if they were repeated on different soils and with different varieties, and the results might in time have a marked influence on general practice. However, Wisley may be taken as a good centre for such experiments. The Potato crops are average for the British Isles, and they were given an average cultivation.

In many of the experiments the variety Factor, representing the heaviest maincrop type, was used, but one interesting feature at Wisley is that the second-earlies yield as well as the maincrops, a point very much in favour of the second-earlies, considering the shorter time the ground is occupied and the less haulm that is made.

The Effect of Cutting Seed Tubers.—There is a popular notion that the cutting away of a portion of the seed Potato tuber aids in the production of larger crops. We know of Potato growers who make a practice of piercing the tubers or cutting a piece off before planting to aid the seed tubers in their "decay." The men we have in mind are old hands at the game, and they have noticed that when the seed tuber fails to disappear the crop is small. Now, according to the Wisley experiments, cutting the tubers that are affected by what is commonly referred to as "won't grow" disease is no more a cure than cutting off a finger would be a cure for dyspepsia in a human being. In the case of Midlothian Early suffering from this "won't grow" disease, both cut and uncut tubers alike remained sound when the poor crop was lifted. There is apparently no cure, while the disease is more prevalent in seed grown in the South than in that imported from further North. Moreover, it was found at Wisley that the cutting of the seed tuber reduced the crop, and the larger the cut the more was this tendency evident. We may perhaps be pardoned for bringing to the notice of readers an interesting case bearing on this point that came to our notice last year, with reverse results to those obtained at Wisley. An old gardener had planted four rows of a late variety. The shoots were uncommonly slow in making an appearance above ground—so slow, in fact, that the gardener lifted one row and, after cutting a piece out of each set, replanted them. These tubers were the first to show above ground, and they gave a good crop. Many of the others failed to grow at all, and the crop was poor. The cutting of the seed tubers as a preventive against "won't grow" disease is worthy of further experiment. There is a prevalent idea that unless the seed tuber "decays," the resultant crop is sure to be small, and this is generally true. It is pointed out that where seed is scarce or expensive, cutting the sets, in spite of the reduction in yield from each plant, gives a much greater return from a given weight of seed. Thus twenty uncut tubers gave a crop of 53lb., but twenty seed tubers of the same size, cut in half lengthwise at planting-time to make forty plants, gave 95lb. 10 oz.

Effect of Various Coverings on Cut Surfaces of Potato Tubers.—In this series the practice of liming the cut surface at planting-time or in January seems to have reduced the yield to some extent, and it seems evident that plaster of

Paris is one of the best materials for checking loss of moisture where tubers are cut before planting, while Keen's cement, size, and flowers of sulphur follow in order of merit. As might be expected, loam and sand proved of little use, while painters' knotting seems actually detrimental. The importance of sprouting Potatoes before planting, now almost universally recognised, is fully borne out in the Wisley experiments. The superiority of the seed sprouted in trays over that allowed to sprout and exhaust itself in the clamp is plain, for the average yield of the tray sprouted seed was 2lb. 2½oz. of useful produce, while that from the clamp exhausted tubers was only 1lb. 10oz., an advantage of over ½lb. a plant in favour of tray sprouting. To leave two sprouts to each tuber seems better than to leave all the sprouts produced. Not only is the yield heavier, but usually more chats are produced where all sprouts are left than where all are removed but one or two.

Effect of Spacing on Yield.—Perhaps the most surprising results were found in this experiment. The variety Arran Chief was used. The sets were planted in spaces ranging from 24ins. by 12ins. to 36ins. by 18ins., and it might be assumed that in order to produce the greatest yield from a given area planting must be close rather than wide *within the limits of spacing used in this series of experiments*. The greater the space given in these experiments, the smaller became the total yield. On the other hand, the results clearly indicate that the greater the space given to the individual plant, the greater the yield of that individual is likely to be. It must not be overlooked, however, that close planting is accompanied by a greater risk of disease. Moreover, the soil at Wisley is light, and we should expect results in favour of wider planting on heavier land. On the whole, the best distances for maincrop Potatoes is, we should say, 30ins. between the rows and 15ins. between the sets. H. C.

LITERATURE

A BOOK OF THE WEEK

Christianity and Immortality, by Vernon F. Storr, M.A. (Longmans.)

A FEW weeks ago we reviewed in these columns a book by a miscellaneous assortment of writers dealing with the hope of immortality. There now appears another called *Christianity and Immortality*, by Canon Vernon Storr, which may profitably be read along with the other. It differs from its predecessor most in the fact that whereas Mr. Clutton Brock and his collaborators discuss the matter from very wide and opposite points of view, Mr. Storr confines himself to setting forth the Christian faith on the subject. He does so very ably and not without a fine liberality and sympathy. In at least one passage he approaches the contention of those not usually classed as Christians. It is in Chapter VI, in which, after dwelling upon the reticence of the founder of Christianity on the subject of the future life, he draws the conclusion "that an attitude of reverend agnosticism best befits us as we face the uncertainties of the Unknown." It is an acknowledged weakness of the Church of these days that it has got out of touch with the philosophic teaching of the rising generation.

Anyone who tries to imagine the thoughts and feelings of an intelligent student from Oxford or Cambridge when he is called upon to listen to a sermon preached by one of the thousands of extremely conservative and conventional clergymen who are to be found in our rural parishes must recognise that the two are like parallel lines that, however extended, can never meet. The student has probably had instilled into him, either in the course of study or in conversation, the idea of a world due to evolution. That does not by any means imply the negation of a Creator. Conversation in such circles as he would frequent generally turns upon the operation of a first cause. It is possible that common ground might be established between him and, for example, such an exponent of Christianity as the author of this book, but there is no link between the student born among the ideas of to-day and the clergyman who follows the traditions of the cloth. Nevertheless, the former represents the notions most widely prevalent in our day, and the theologian who would persuade hearers of that kind to some purpose must be able to address them in their own language and link his doctrines with their previous teaching. Even Canon Storr, liberal minded as he is, does not always succeed in doing this. If, for example, we take the moral argument for Immortality, we are confronted with many difficulties arising from the cause we have tried to indicate. "Morality," he says, "by its very meaning implies a struggle for the common good." In a sense this is true, though we do not see the force of "by its very meaning." Morals are simply manners, and the rational explanation of that is that unless members of a community agreed on certain points in regard to manners, living together would be impossible. A man is prosecuted for libel, not because slandering another is a fault and a sin, but, in the words of the statute, "because it might lead to a breach of the peace"; that is to say, the man libelled, if he had no other means of address, might horsewhip or otherwise violently attack the offender. No doubt that arrangement works for the common good, because it makes one individual chary of saying anything detrimental about another. But the common good in that sense can hardly be what is meant by Canon Storr. The use of the word "conscience" is another example of the same kind. The student would probably say that conscience is an acquired characteristic, and its basis is fear of consequences. A man

does not do certain things because he knows that he would suffer to a greater or less extent if he did: hence is born an uneasiness about actions which may be deserving of punishment. The uneasiness is described by certain writers as the working of conscience, but we know that where consequences do not follow, conscience often seems non-existent. We by no means argue that Canon Storr should adopt either of these explanations or a hundred others which the student would offer, but that he cannot speak with effect to a generation to whom such things are the A B C without dealing with them. If he answers that he is only addressing convinced Christians in the narrower sense of the word, then there is no reply. The occasion on which he develops a scientific attitude is in considering the pretensions put forward on behalf of Spiritualism. He examines the case set up by the psychists and deals with them on the whole fairly, although he does not seem alive to the ridiculousness of some of their contentions. Fifty or sixty years ago men of great intellect, such as Browning, Carlyle and Tennyson, were interested to the point of fascination about the idea then current about table turning and other so-called manifestations of spiritual forces. We laugh at these things now as ridiculous, but surely they are no more ridiculous than the idea of inhabitants of the other world communicating with ours through the writing of a medium, the writing being in most cases exceedingly bad, the English no better nor worse than that of the aforesaid medium, and any sense generally entirely lacking. To suppose that such messages come from another world is to grant that at death, at any rate, we are stepping down and not up. Canon Storr sees that in regard to the messages sent by Raymond to his father, Professor Oliver Lodge; the triviality of them excites in him a faint cynicism which would become hearty laughter in a man of more vigorous temperament.

It is very evident that the author throughout is groping where he cannot see. Christianity no more than any other creed opens up a clear and indubitable view of a world in which those who have died shall live again in their own personages, with their own memories and in continuation of their life on earth. The most that can be said is that it does not shut out such a prospect. There are many considerations which, indeed, incline not only to the Christian, but to the man whose religion is not bounded by any creed, to believe it. It seems incredible that the holy spirit of man at the dissolution of his body should go out like a candle; that all those passions and emotions, hopes and aspirations which have differentiated man from the lower world should at the failing of breath pass out of existence. We know that nothing in Nature is destructible. The body may die as a body, but the atoms of which it is composed begin again from that moment to form new organisations. Nothing that we know of passes out of existence; further, the soul of man must, one would think, continue after death as well, but the real problem is whether it retains memory or does not. If he has no memory, then as far as his ego is concerned dissolution has been complete, he has only lapsed into the universal consciousness; but if he remembers his past history and his past friends, then he has achieved that personal immortality for which our author argues. To say that he is right or to say that he is wrong is beyond our province and our capability. He who pins himself to any particular faith can speak decidedly and, we might add, rationally upon any subject; but to those who, without being bound to any convention in the way of thought, weigh and think of each proposition as it is presented, the issue remains as doubtful as it was to the Prophet Job or Greeks of the Homeric times.

CORRESPONDENCE

ENFORCING A SPORTING TENANCY DURING THE WAR.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—In the case of Enderby v. Clark and others before Mr. Justice Eve, in which judgment was given on March 27th, the defendant, who farmed 1,400 acres in Lincolnshire as yearly tenant to the Corporation of Basingstoke under an agreement which did not reserve to his landlords any game or sporting rights over the demised farm, had in April and May, 1915, agreed to let to the plaintiffs the shooting and sporting rights, with a small exception, over his farm for five years from April 20th, 1915, at an annual rent of £45. The plaintiffs had exercised their rights of shooting game and taking rabbits under the agreement and had paid rent until, in April, 1916, the defendant repudiated the agreement and refused to allow a continuance by the plaintiffs of their sporting privileges over his farm. They brought an action against him in which they claimed specific performance of the agreement by the defendant, and damages for the loss sustained on account of his refusal to carry it out. The judge held that the plaintiffs had proved the existence of the alleged agreement and were entitled to judgment, but with regard to the form of the remedy to be given said: "The question remains as to the proper form of remedy to be given. The plaintiffs had continued to exercise their rights under the agreement until April, 1916, and they have lost all enjoyment thereunder for just upon two years. In the meantime other matters have supervened which must, I think, be taken into account in determining whether the plaintiffs ought to have a decree for specific performance with damages for the loss they have sustained during the last two years, or whether their relief should be solely by way of damages. Diminished facilities for locomotion, increased demands of the military authorities, lessened facilities for recreation, restrictions on the purchase of ammunition for sporting purposes, must all have contributed to curtailing the attractiveness of the farm from the plaintiffs' standpoint, but, above all, the defendant is engaged in raising valuable food for the country on an extensive scale, and it seems to me that he ought to be left to direct his attention to that rather than be exposed to the irritation and other hindrances which would fall to his lot if he had imposed upon him for the next two years a shooting tenancy over his farm." The Court therefore directed an enquiry as to the loss sustained by the plaintiffs.—W. P. P.

THE PROFITS OF FARMING.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—Will you allow me space in your columns in which to demur at your view that in calculating the profits of a business (and farming should, especially in these days, be considered to be a business), interest on unborrowed capital should, or may, be deducted?

1. Interest on borrowed capital should, naturally, be deducted, as that is money which has to be paid away, or accounted for, before any profit is earned; but

2. If the owner of capital moves that capital from one investment (A) to another investment (B), the former interest or profit on A is not deducted from the earnings of B in order to determine the interest or profit on B.

3. It is, of course, open to the owner of the capital to ascertain (by this or by any other method) how much better or worse his B investment is than his A investment was; but it would not be a method of account-keeping likely to enlist the sympathy of a modern income tax commissioner.—VERNON WATNEY.

[Would our correspondent say what is the exact difference between borrowing, for example, £1,000 at 5 per cent. and taking £1,000 from a security yielding 5 per cent.? Obviously, in both cases there is put into the farm £1,000 of capital and £50 of income. If the farmer borrows, he must pay interest before he counts profit, and if he wants to ascertain the profit from farming, he should not add to it the £50 that has come to him from another investment. Whatever the tax collector might have to say about the proceeding it is certain that the purchaser of a farm would be more satisfied with this direct way of stating farming profits than with the other.—ED.]

HOMING PIGEONS.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—Your correspondent "H." will find answers to most of his questions in books on the subject by Mr. J. W. Logan and the late Mr. W. B. Tegetmeier, both of which should be obtainable, though out of print, and in papers read by the latter at the Royal Engineer Institute, Chatham, in 1877, and at the Royal United Service Institution in 1892. Of recent years Major A. H. Osman has published a book on racing pigeons, and much information is to be obtained from "The Racing Pigeon," published weekly. In French "Le Pigeon Voyageur," by M. F. Gigot, and "La Colombophilie Moderne" and "La Colombophilie Parfaite," both by Silvain Wittouck, may be recommended as text-books. The question how a pigeon finds its way has been a fertile subject of controversy for many years, and pronouncements on the subject are to be regarded as "pious opinions." That the faculty in the homing pigeon has been intensified by selection in breeding is not, however, open to doubt.—SIMPLE SIMON.

THE HOPE OF IMMORTALITY.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—Doubtless it would be quite easy, as the Rev. E. Shillito suggests, to name a considerable number of great minds who have rejoiced in the confidence of their belief in immortality. Nor would it be any more difficult to enumerate a "group of greatest minds" from Koheleth to Nietzsche who have neither held, nor needed to hold, such a faith. This quoting of great names is a risky business. We should be on our guard against the fallacy of great names. A fact is not true because great ones have believed it to be true. For every error which has misled the world quite a galaxy of distinguished authorities might be quoted. The progress of thought has been hampered, perhaps, more than by anything else, by the appeal to great names and the pressure of their authority. They count, truly, and their opinions

are interesting; but in the popular mind they are apt to count for too much, to the detriment of intellectual progress and intellectual sincerity. Since when, by the way, and for what reason, has Christina Rossetti been admitted to rank in a "group of greatest minds"?—EDWARD LEWIS.

THE AMERICAN EAGLE ON ST. PAUL'S.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—Many Londoners, of course, see little of their capital, but the observant eyes of American naval and military visitors may have espied, up in the sunshine, in high relief on the pediment of the splendid south front of St. Paul's Cathedral, their national emblem, the bird of freedom, or "Old Abe," as the eagle mascots of the Union regiments of the States were called, from some fancied resemblance to the stern glance and features of their great President, Lincoln. The eagle on St. Paul's Cathedral (the clever work of Colley Cibber's father, like the panels on the Monument, at London Bridge) has a different origin, but it is fine to feel that the emblem of our Ally occupies so prominent a place upon our most cherished and popular national monument and centre of public worship.—J. LANDFEAR LUCAS.

MEAT FOR DOGS.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—It is becoming a very serious question in these days as to the upkeep of dogs which consume a large proportion of meat—probably as much per head as the average human being. Excepting farmers' sheep-dogs, there are very few of these animals which may be ranked as absolutely necessary—mostly they are not only a very doubtful luxury, but a nuisance both to their respective owners and their neighbours. Sporting dogs are no more necessary than carriage horses, and account for a lot of meat. Perhaps the horses which are being done away with will be made to serve as dogs' meat if the latter are considered to be more necessary than the former. Although all dogs cannot emulate the St. Bernard which (though affected with a weak heart) is reported to have consumed about 10lb. of meat a day, resulting in its mistress and her butcher being fined, yet the amount of meat consumed must come to a heavy total, and one may therefore be warranted in putting the question as to whether such useless animals ought not to be put away during war-time, only retaining enough to keep the best breeds going. What an opportunity to improve the breeds!—ECONOMIST.

BUTTERMILK CHEESE.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—In answer to your correspondent's request for recipes for buttermilk, here is one for buttermilk cheese. Put the buttermilk in a large jug on the hob for several hours, making the milk quite warm. Strain the curd in a bag, mix it with a lump of butter or a little cream, a little salt, and about a quarter of a teaspoonful of carbonate of soda. This will only keep for a day or two, but is very nice if made properly.—E. A. D. H.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—I have just seen the enquiry from one of your correspondents asking if buttermilk can be used in any other way than making scones. I have great pleasure in sending a recipe for cheese which has proved a great success in this district. Buttermilk cheese: (1) Heat buttermilk, to which any skim or separated milk may be added, to 85deg.; (2) add rennet according to instructions given with bottle; (3) when coagulation has taken place raise temperature of whole to 95deg. Let it stand at this temperature for one hour; (4) tie in cheese cloths and drain thoroughly; (5) mix salt to taste. Ready for use in three days; seasonable all the year round. May be eaten instead of butter or with salt and pepper, or jam, marmalade, etc. An excellent and nutritious food for children.—M. GOODCHILD.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—We see you ask for a recipe for buttermilk cheese. I have a friend in Derbyshire who gave me the enclosed recipe—it is quite good. She sends me a small one each week. Buttermilk cheese: Put one quart of buttermilk, one quart of new milk and one teaspoonful of vinegar into a saucepan. Place on a cool (not too hot) stove and warm slightly; leave until it curdles or breaks. Strain through a cloth, add salt, also a few chopped walnuts (if liked) and press in squares of muslin like a cream cheese; this makes 1½lb. I believe all buttermilk makes it quite well. We shall be pleased to send you a small piece or to send any other particulars.—ALICE M. POTTER.

A WORD TO PLACE.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—The verb "to tansel," spoken of by your correspondent "M.D." as used in Shropshire vernacular, is no doubt a variant or corruption of the West Riding "to bensil," whose meaning and derivation are thus given in the Craven Glossary (2 vols. Crofts' Carey Street, Lincoln's Inn, 1828): "Bensil, to beat, Teut. *benghelen*." (*Bengel*, in Old German, means a cudgel, and the modern "to bang" is from the same source.) An illustrative dialogue at the end of the Glossary contains the following lively description of a vigorous castigation given by a farmer's wife to her peccant daughter, who had enticed her little brother to play in the barn with disastrous consequences. Bridget: "I paid her, an' fettled her reight, an' gev her, a life, threaten, complin Dannot, my vardite, I sighed her lugs for her, an' warmed her jerkin wi' a sound switching, an' bensil'd her purely, to mack her think on, girt sled-hoffs, how she com thear nesht time."—W. J. GARNETT.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—"Tancel (tan-sil), v.a. to beat, to thrash. Shrewsbury; Pulverbatch, Wellington. Qy-com.: "Oon yo' lave them apples alone an' come out o' that orchut? else I'll tancel yore 'ide for yo'." Compare "Fr. tancer, O. Fr. tencer, to rebuke, upbraid" in Pick.—From Miss Jackson's "Shropshire Word Book."—A. K.

PRESERVING VEGETABLES AND FRUIT.

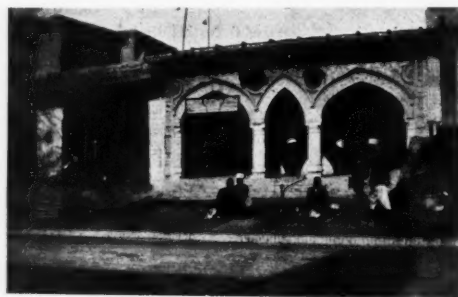
[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—Some twenty years ago a company or small syndicate was formed for developing a process of drying fruit, vegetables and other forms of food by means of a process invented, I believe, by a Mr. Gye. The process consisted mainly in depriving the foods of all their moisture, and a factory was, if I remember rightly, established at Raynes Park, with excellent results. The various foods so prepared were sent for testing to various climates and, I believe, supplied to some of our expeditionary forces in different parts of the world. The reports sent in were excellent, but, there being at that time no special need for food of this kind, the syndicate suspended operations. I remember tasting various dishes and soups made with these dried vegetables and fruits and finding them very good, individual flavours being well preserved. The process was apparently simple and effective, and it occurs to me that it might be worth looking into the matter with a view to preserving such of the vegetables and fruit of the coming season as would otherwise be wasted. Some of your readers will perhaps remember more than I can about the process, which was, I believe, protected by patent.—T. H. B.

INDIAN SNAPSHOTS.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—I wonder whether the accompanying Indian snapshots are sufficiently interesting for the correspondence columns of *COUNTRY LIFE*, in which from time to time pictures from all corners of the world find place. Three of them were taken in Quetta, that outpost of Empire in British Baluchistan to which the work of Lord Roberts in his earlier life gave so much importance. The first shows a Mohammedan mosque at the back of the bazaar. Note the big nullah, or dry river bed, in front of the picture. Two of the photographs show native workmen. In the foreground of one a tailor and a barber are following their respective occupations. On the edge of the footpath in the other the cobbler is busy repairing shoes. On the right of the remaining picture will be seen the chief post office of Bombay, a building that contrasts vividly with the General Post Office in the centre of London, but is probably better known to Anglo-Indians than is the more important structure in the great metropolis to Englishmen generally or, indeed, to the majority of Londoners.—H. S. P.



BARBER AND TAILOR AT WORK.



A MOHAMMEDAN MOSQUE.



A NATIVE COBBLER.

RATS.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—I am sending you the body of a fan-tail pigeon, and should be very glad if you would let me know what has killed it. This is the third one I have lost within the last six weeks, killed in exactly the same way and from the same pigeon cote, which is at the top of an 8ft. pole. I do not think it can have been a cat from the way it was killed, the bodies always being left in this condition in the cote and the heads having disappeared. It is always the pigeons from the top hole that have been taken, leaving those in the lower hole untouched. For years I have heard an owl in the trees near, but my pigeons have never before been killed in this way. I now have one solitary pigeon left, having reduced them from eight pairs before the war to two pairs about ten months ago.—SOPHIA A. DULEEP SINGH.

[We have very carefully examined the body of this pigeon. Without any shadow of doubt it was killed by a rat. The whole circumstances associated with the disappearance of the birds in this cote and the nature of the injuries sustained by the bird submitted to us are in complete harmony with the methods of attack by these pests. The head, neck and breast, in every case of the kind which has come before us, have always been eaten. In the present case the greater part of the thin keel of the sternum was also gnawed away. If further proof were needed, it is furnished by the presence of rat faeces among the feathers. In our experience it is always the pigeons from the top hole which are attacked first. We have never known a case of owls taking pigeons from pigeon cotes.—ED.]

ELECAMPANE.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—I recall this word and game being quite common among the children in mid-Shropshire about seventy years ago. When the little children had

a small tea-party of eight or ten they would often play it. They joined hands, which, I think, they crossed, and formed themselves into a ring, and then walked round in a circle moving the hands up and down, repeating the verse :

"What's your name?
Elecampane;
Where do you live?
Down yonder lane."

What happened after that I do not know. The word, as I remember, was "alecomplane," which, no doubt, was wrong; but I never knew the meaning.—D.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—"Derbyshire's" information may be, as he says, slight, but it is enlightening. 'Cumpane or alicumpane is a sweetmeat, and more particularly a leathery sweetmeat of a special kind, he tells us. I wonder if he knows if it was made at any definite season of the year. My idea is that there is some religious symbolism. As for the herb elicampane mentioned by "H. J." and G. D. Yates, this may have been used in the sweetmeat and so got its name. Pane certainly suggests bread—perhaps the cake was something of the marchpane order. I wish "Derbyshire" would tell us more, as his information seems to be directly folklore, and so much folklore is being swept away. I am interested to see that my White Bear of Wombledon becomes wolves in his version. Perhaps my version is a blend of his and the White Bear of England's Wood. Has "Derbyshire" ever suspected any connection between London children's annual grotto game and our native well-dressings? Of late years town-bred journalists have taken pleasure in attributing the game to a festival in honour of some Spanish saint, whose feast does not

happen to be at the same time of year. Pure invention, of course. It surely is less far fetched to connect it with our most picturesque pagan survival. And can he tell me what is meant by the dread omen of the Seven Whistlers? And why Fifth of November

toffee-making is called joining, or joynng?
—G. J.

THE MULBERRY TREES OF JAMES I.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—Seeing in your valuable paper of March 2 a letter relating to mulberry trees said to have been planted by James I in the county of Devon, I think it may interest many of your readers to know that in the city of Bath there are many mulberry trees said to have been planted by him, the finest being notably in the garden of 18, Daniel Street. There is also a fine one at

Widcombe Hill House. I know there are several others existing, but not personally known to me.—ANNE TYLER.

AMERICA AND ENGLAND.

[TO THE EDITOR OF "COUNTRY LIFE."]

SIR,—On the anniversary of the entry of America into the war it may be appropriate to recall the concluding lines—written in 1901—of Sir Edwin Arnold's beautiful response of Columbia to a greeting from Britannia :

"But thou to me art not another nation
My knee not wont to bend to-day is fain
To make thee courtesies for all thine ages;
For that same reverend silver in thy hair;
For all thy famous worthies, statesmen, sages,
God be with thee! If thy foes too much dare
I think we shall be no more kept asunder
Than two great clouds in Heaven that hold the thunder."

—B.